

Lullie
Wood

~~Onufer~~

+

Misc
Cutter
Picture

Lillie Aileen Wood

Received of Lillie Aileen Wood

Myra Ann Littlepage









Back row -

1 - Ocean

5 - James Galt

6 - Gustaf (Coh)

Middle row -

5 - Robert

6 - Anne } blood

Front row -

1 - Gustaf (Coh)

2 - Gustaf (Coh)

3 - Anne

5 - Gustaf (Coh)

6 - (Coh) Ocean

8 - J. D.

May 1911 - 1913 / 1913

Anna

Standing 2nd row from back

2 - the little old lady

standing in front of

the man w/ hat

where you can

hardly see -

May Immature

(Child) blood





Lonnie Lee + Hester Lora
(Laver) Wood
wedding photo - Nov. 8, 1908
Hamilton, Texas

Lonnie's 1st wife / Brother to
Arthur Wood
(Willie's grand-
father)

Son of James Calip Wood



James Talis } Wood
Carrie Wash }



Second wife

Lee + Leona Ratcliff

Son of James Calip Wood
& Carrie Wade Ratcliff



Carrie Wade } Willie's great
James Calip } Wood Grandparents
J. H. Wood - great uncle



Carrie Wade (Caroline Ratchiff) Wood
+ Della Wood

Willie's great grandmother + great-
great aunt

1928 or 1929



Seated - left to right

James Calip Wood (Willie's great grandfather)
Mary Emmaline (Phillips) Wood (Willie's
great-great grandmother) + William
Washington Wood

Standing - John Wesley Wood, Mary
Elizabeth Jones, Lucie Estes, + George
Newton Wood

Not in picture - George Washington Wood
(Willie's great-great grandfather), Charles
Harvey + Jessie Wood
Wood Family



WOOD

Carrie Wash (Ratchiff) +
James Calix Wood

Approximately between
1920 + 1925

Willie's great grandparents

3.



James Calis }
Carrie Wade } Wood
Maybe 1886

Willie's great grandparents



Willie Burns! Great Grandpa
James Calypso Wood & his brother
Willie Wood







Dora Olive
Littleridge







HP OfficeJet G Series G55
Personal Printer/Fax/Copier/Scanner

Menu

How Alice Littlepage

1: Copy Setup

1: Photo Mode

*** Photo Mode Off ***

Photo Mode On

2: Paper Size

Picture
on with
Arthur
Falls Wood



Back row -

About 1921 or 1922
Texas

- 1- probably Theo Wood
- 4- James Calip Wood
- 6- Carrie Wade Wood
- 7- Oona Alice Wood
- 8- Arthur Edward Wood
- 10- probably Della Wood

Front row -

- 1- Lillie Alonen Wood
- 2- Doris Wood
- 3- A.D. Wood
- 4- Lavada Wood

sitting far right
Essie Wood

Wood Brothers - Maryalea's Great Uncle & Grandfather
left to right J. D., Lonnie, Elton, Oscar & Arthur (Maryalea's Grandfather)









Wood Brothers

















About 1920

man in back w/ armer in air - Arthur Edward Wood
man in back w/ long beard - James Oakley Wood

woman in middle row - 3rd from left - Dorallice

Lutty (age) Wood

young girl in dark + white checkered dress - 5th from

left - Lillian Wood

woman marked - hunt - Myrtle (Dodge) Wood

wife of J. D. Wood and sister of

Charles Lee Dodge who married

Emma Lynn (Dann) Dodge & who

is the sister of Herbert Dany who

married Lillian Wood



1 - Oscar
2 - Louie
3 - J. D.
4 - James Philip
5 - Carrie Wade
6 - Della
7 - Arthur Edmund

Wade

← Wheeler Browne
Humboldt







Chenier, Stuart

Standing -
James Gault Wood
Elton Wood (?)
Green Perry Wood
Antler Edward Wood
Marshall (Guthrie) Wood
Hester & James Wood
Boston new -
Wells Wood ①
Carr Wood (Guthrie) Wood ⑧
Cape Wood ⑨
Exmore Wood ⑪
The Wood ⑫



- 2.
- 3.
4. Lavada Wood - *aunt*
- 5.
- 6.
7. Althea Jones
- 8.
- 9.
- 10.
11. B.L. Wood *Maryalice's mother*
12. Lillie Wood
13. A.D. Wood - *uncle*
- 14.
15. Dovie Wood - *aunt*
16. Clarence Wood (Uncle Henry's youngest boy)
17. Lee Wood
18. Horace Wood - *uncle*
19. Perry Wood (Dink)
20. Arlie Wood
- 21.
- 22.
23. Wash Butler
- 24.
- 25.
- 26.
27. Jack Wood
- 28.
29. Essie Wood - *aunt*
30. Willie Wood
31. Bob Butler
32. Mrs. Shawn (Hope's Mother)
33. Henry Wood
- 34.
35. Mary Elizabeth Jones
36. Carrie Wade Wood *Maryalice's great-grandparents*
37. James Calip Wood.
- 38.
39. George Wood
40. Fannie Wood
- 41.
- 42.
43. Wash Butler's wife.
- 44.
45. Winnie Wood
46. Dora Wood *Maryalice's*
47. Theo Wood *grandmother*
48. *uncle*
49. Spencer Keithley

IN LOVING REMEMBRANCE OF ORBIE.

Farewell Orbie, farewell, deep and holy; soon we'll meet thee beyond the tide, we know thou art gone to the home of rest, and yet we will deplore thee. We go to thy bedroom and Orbie is not there, we go to the table and there is your vacant chair, your sweet voice we no more can hear, your loving face we can no more see, for little Orbie has gone to dwell with Jesus.

We loved you, yes we loved you,
But the Angels loved you more,
And they have sweetly called you
To yonder happy shore.

The Pearly Gates were open,
And a gentle voice said come,
And with unspoken farewell,
Thou did'st enter thy home.

Thou art gone, yes forever gone,
But some sweet day we can meet you
Around thy glorious throne.

Dear parents; do not weep,
For in Jesus Orbie is asleep,
Your sorrows no tongue can tell,
But remember that the Lord doeth all things
well.

—Written by Uncle Jim and Aunt Carrie Wood, Hamilton, Texas, Feb., 19th 1904.

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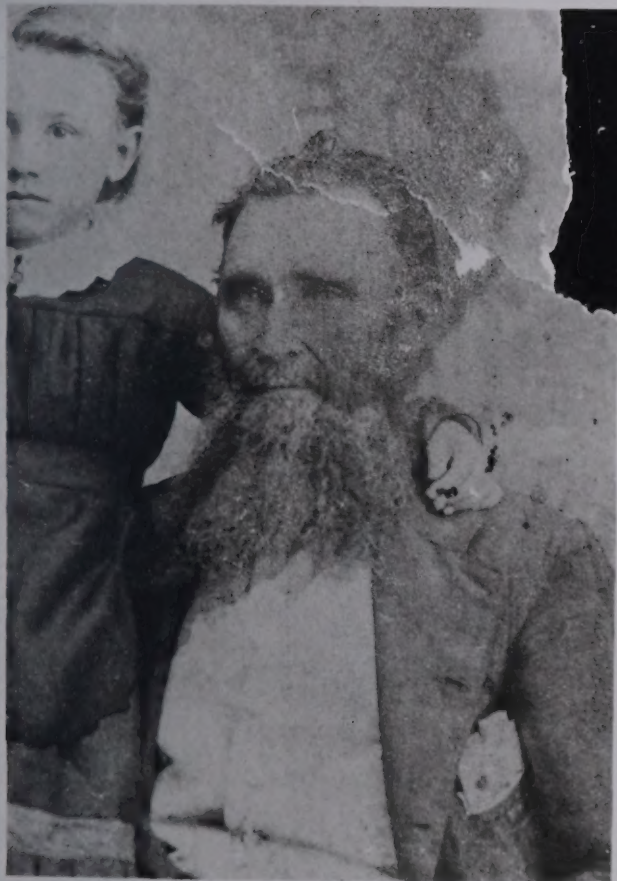
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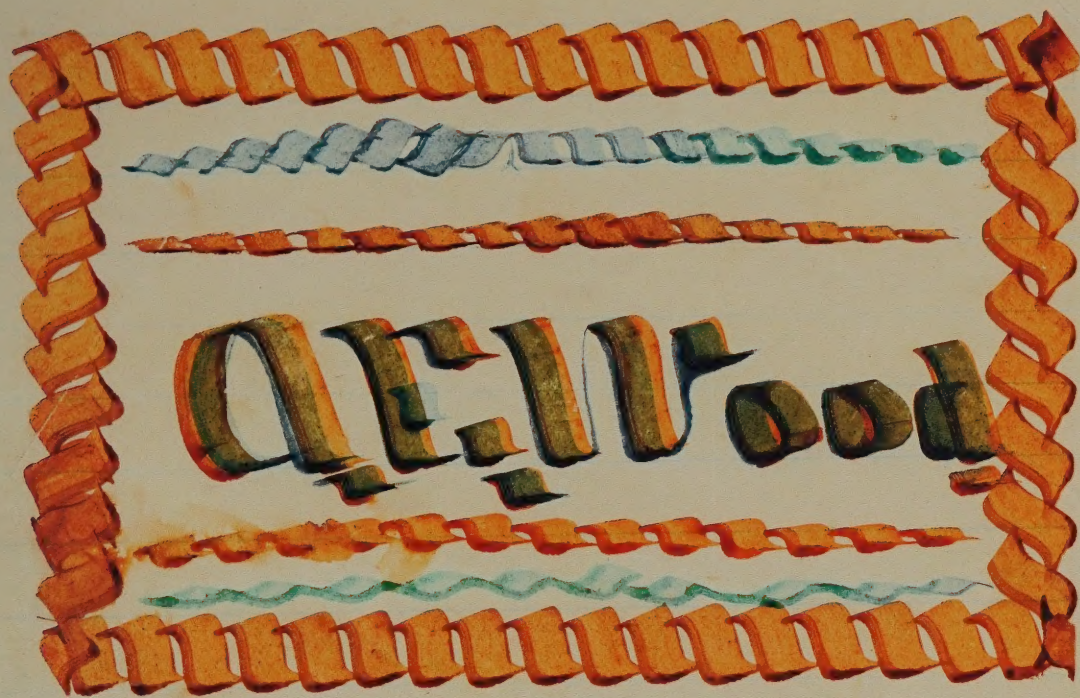
George Washington +
Mary Emaline (Phillips)
Wood

Willie's great-great
grandparents



Girl unknown

George Washington Wood



From Grandma Wood
musical photo album which
dates back to just before she
married or right afterwards





Arlie
Lewis
Linnie
Myrtle

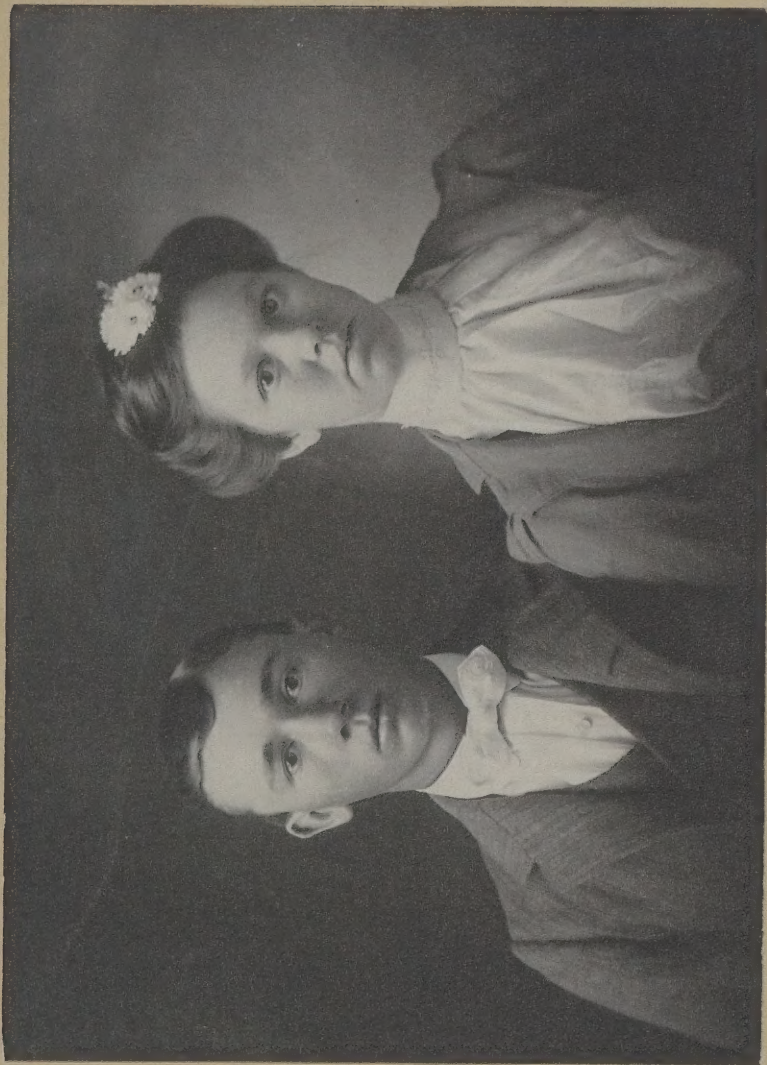
} Wood











Dear
Mother & kin
I had a
lovely
Robert
Robert

one of James
Calvin Wood
&
Carrie Wood
Ratliff









Bruce
Studio

101
S. Market St.

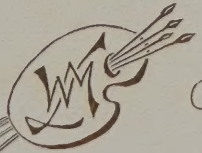


Bruce
Studio

101
S. Market St.

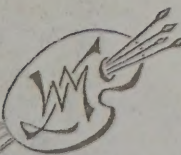




Sparkman  HAMILTON,
Tex.

Unknown but probably
a Littlepage



Sparkman  HAMILTON,
Tex.

Unknown but probably
a Littlepage

Unknown
HAMILTON
Tex.





Unknown
Littlepage

BEATITUDES for Christian Married Couples

CHRISTIAN WITNESS IN THE HOME

(p. 2)

Blessed are the husband and wife who continue to be affectionate, considerate, and loving after the wedding bells have ceased ringing.

Blessed are the husband and wife who are as polite and courteous to one another as they are to their friends.

Blessed are they who have a sense of humor, for this attribute will be a handy shock absorber.

Blessed are the married couples who abstain from the use of alcoholic beverages.

Blessed are they who love their mates more than any other person in the world and who joyfully fulfill their marriage vow of a lifetime of fidelity and mutual helpfulness to one another.

Blessed are they who attain parenthood, for children are a heritage of the Lord.

Blessed are they who remember to thank God for their food before they partake of it, and who set apart some time each day for the reading of the Bible and for prayer.

Blessed are those mates who never speak loudly to one another and who make their home a place "where seldom is heard a discouraging word."

Blessed are the husband and wife who faithfully attend the worship services of the church and who work together in the church for the advancement of Christ's Kingdom.

Blessed are the husband and wife who can work out the problems of adjustments without interference from relatives.

Blessed is the couple who has a complete understanding about financial matters and who has worked out a perfect partnership with all money under the control of both.

Blessed are the husband and wife who humbly dedicate their lives and their home to Christ and who practice the teachings of Christ in the home by being unselfish, loyal and loving.

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THE GOLDEN RULE.

Luke 6:31.

The Golden Rule is not a thing reserved for Lord or priest or King; But as a light upon a hill, it will Observe its way for all who will.

The Golden Rule is one of love; For Jesus brought it from above; For, set it forth as true and tried, That all His people far and wide Might by its law live and abide.

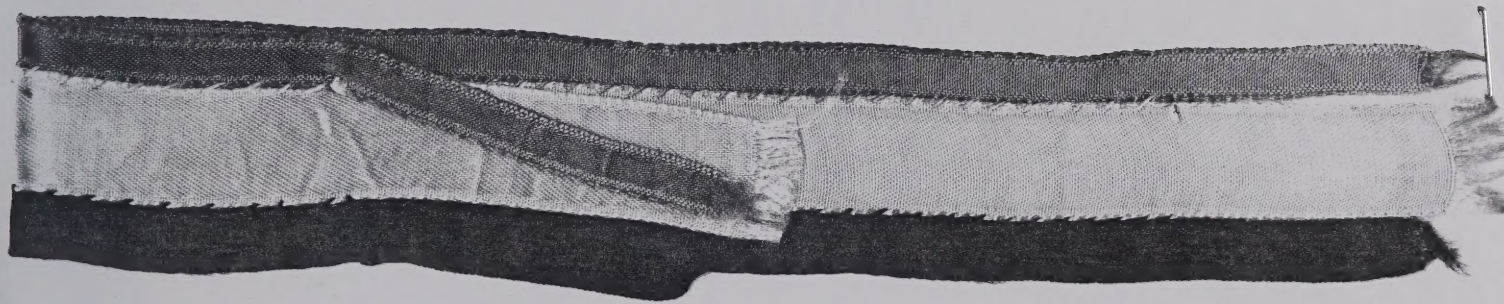
If I observe this rule so bright When darkness comes I'll have the light; And love and joy shall thrill the soul, While songs of praise shall ever roll, And Heaven itself shall be my goal.

Men can come and walk with me, And sweet will be our company; Will only be a heaven below, Our mutual happiness to know, As on the way of life we go.

No harsh word to invoke hate, Nor anything of low estate, And whether we be weak or wise, The songs we sing will harmonize, Like angel voices in the skies.

We all shall have one meaning dream, And life eternal is its theme; The Golden Rule helps us to see, The sweetest hope that'er could be, The hope of immortality.

Sent in by Jesse Finer, Rt. 4, Gettysburg, Texas.



Dora Alice Pittman's Wood
Cookbooks

Mary Alice (Dora) Pittman's
Sh and mother

THE CANDY BOOK

THE

*This is my
Grandfather's
Candy Book*

Candy Book



THE CANDY BOOK

EVERYTHING YOU NEED TO KNOW
ABOUT MAKING.....

Fondant Candies

Chocolate Candies

Fudges

Caramels

Divinities and Nougats

Taffies and Kisses

Brittles and Hard Candies

Uncooked Candies

Maple Candies

Coconut Candies

Marzipans

Glacéed Fruits and Nuts

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Grandpa Wood
Arthur Edward

Gargle-Gaga

Prescription for relieving soreness & acute
tonsillitis

carbolic acid $2\frac{1}{2}$ drams = $1\frac{1}{2}$ tsp.

glycerin 1 ounce = 6 tsp.

listrine 6 ounces = $\frac{3}{4}$ cup

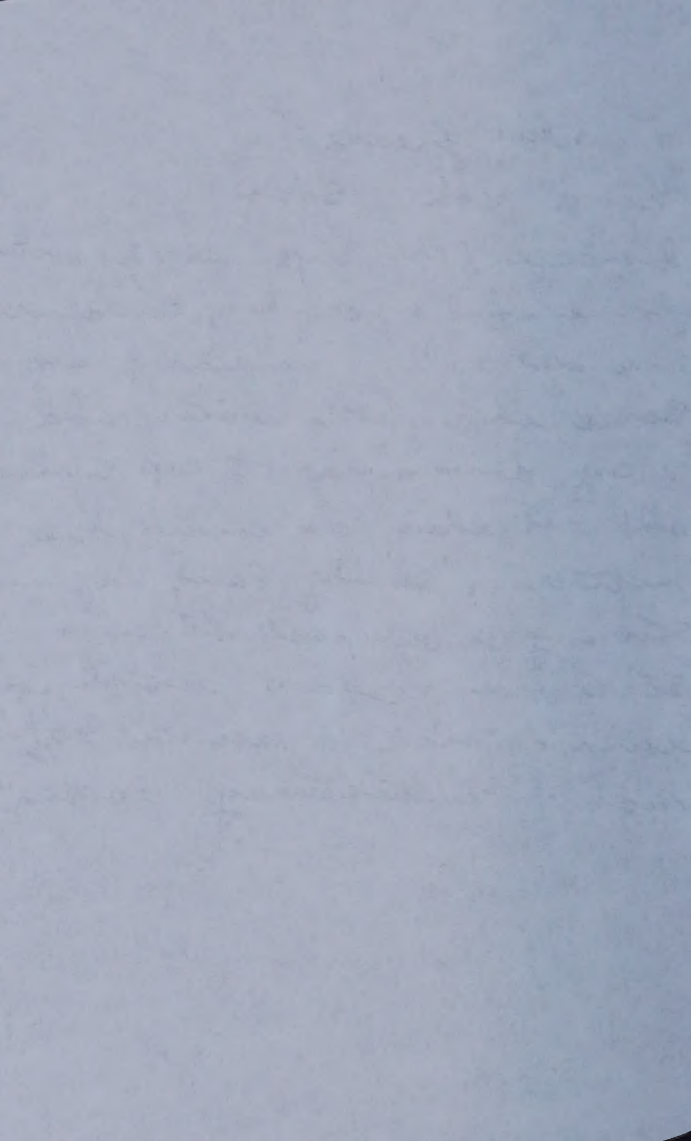
1 dessert spoon full in $\frac{1}{2}$ glass hot

water - gargle 3 times a day

5 lbs grease

home made soap.

dissolve 1 can lye in 1 qt water
in enamel or crockery container
mix out side. moisten $\frac{1}{2}$ cup
borax in a little water. add
 $\frac{1}{2}$ cup ammonia + $\frac{1}{2}$ cup kerosene
add all this to cooled lye
mixture. & slowly pour in grease
stirring until well blended
stir now & then until it
turns color & seems the
right consistency to pour



IS THE ARISTOCRAT
OF TOBACCO PRODUCTS

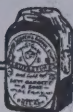
San Witch
spread
1 pt cream
green tomato
2 red peppers
2 greens
1 cup sugar
1 - 12 oz cream
6 sweet cream
pickles
3 eggs
1 table spoon
flour
1/2 cup
vinegar
2. table spoon
prepared
mustard



This is
Grandma Wood's
handwriting

PAID 5.00
STATIONERY CO. 100

PAID 5.00
STATIONERY CO. 100

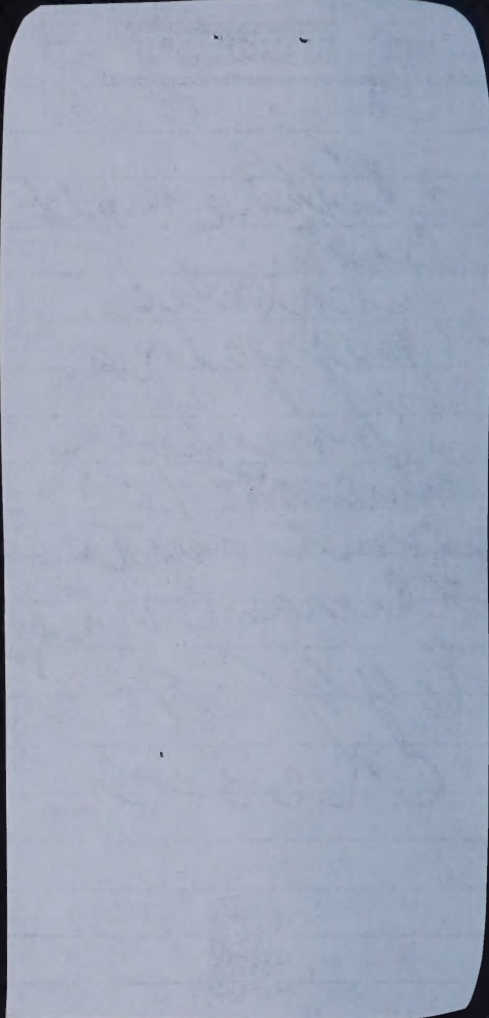


GARRETT'S



a little salt
small
pickles
peppers
tomatoes
about 10
minutes
then mix
Eggs &
cream





Doc Alie Littlepage Wood

yes this is grandma wood
sandwich spread

1 Pint ground green tomatoes

2 " " Peppers

2 " red "

1 cup sugar

1 " sour cream

6 sweet cucumber pickles

3 eggs

1 tablespoon flour

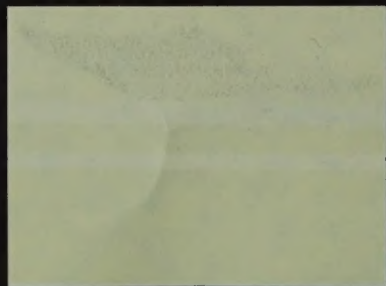
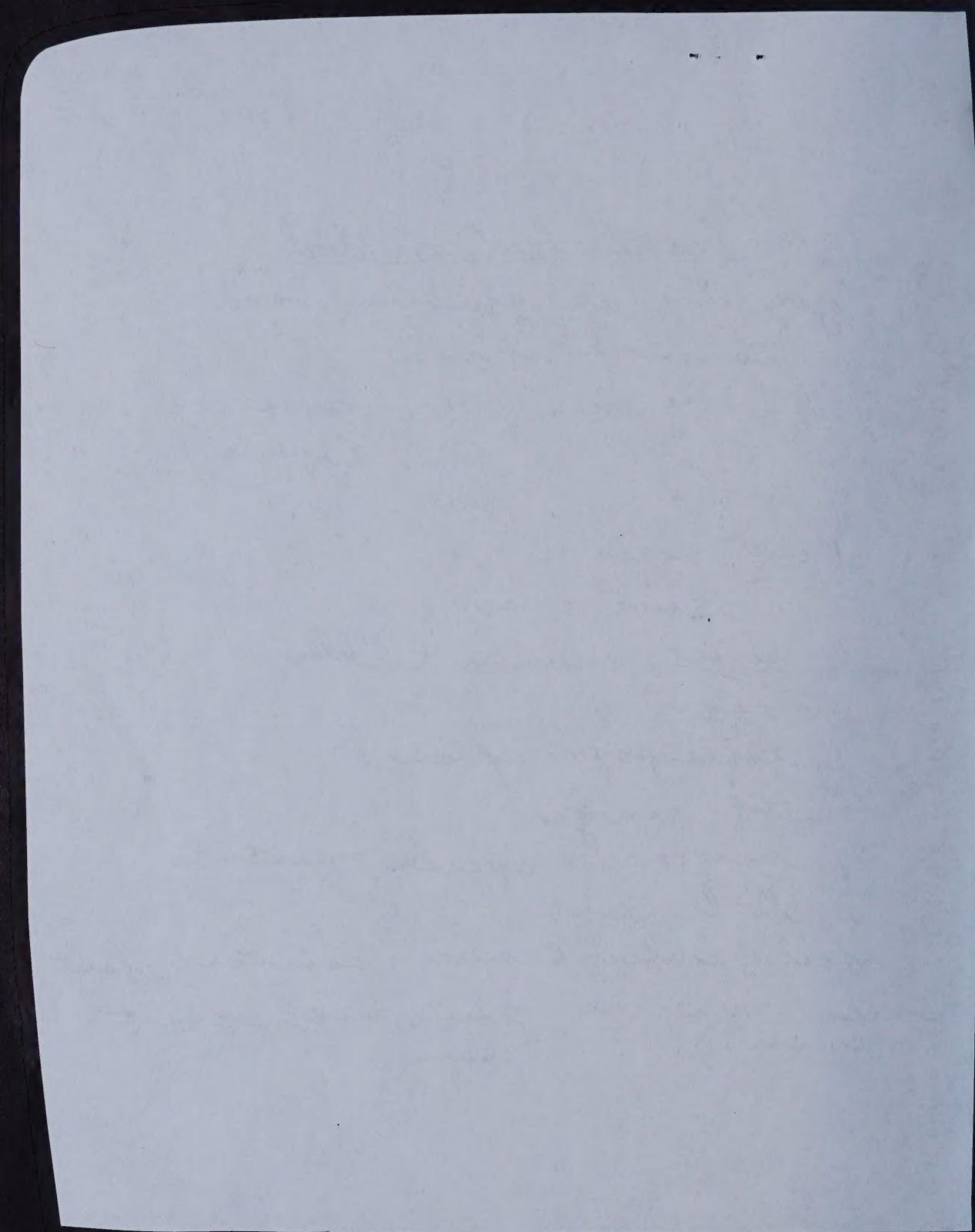
$\frac{1}{2}$ cup vinegar

2 teaspoon Prepared mustard

a little salt

soil Pickles Peppers + tomatoes about
ten minutes. then mix eggs +
cream.
over.

This is mother's
handwriting



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Introduction

UNTIL the beginning of the nineteenth century, the art of making sweetmeats was practiced chiefly by physicians and apothecaries, who used sugar and honey to conceal the taste of their medicines.

In earlier civilizations, sugar was unknown, but sweets were supplied from natural sources such as honey and the sweet saps of trees and canes. The convenience of sugar in its present form makes transportation of sweet products a simple matter.

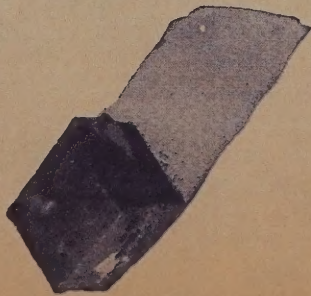
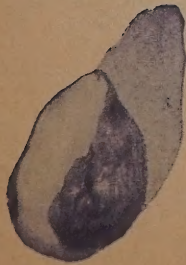
Today, when it is pure, candy is recognized as a valuable food. Children need the fuel supplied by sugar to replace the energy they use in daily activities and this need is the best reason for homemade candies. If pure and wholesome sweets are provided at home, youngsters are less likely to indulge in unsupervised consumption of purchased candy.

Ability in the art of candymaking is an excellent aid to popularity. The hostess who serves a variety of homemade candies when she entertains, is admired for her ingenuity. Homemade candies at-

tractively boxed make inexpensive and desirable gifts, and often a skilled candymaker may turn her interest into a source of revenue by creating a commercial demand for her confections.

In the preparations of candies, the fundamental principle is to select the best ingredients and follow the directions in the recipe faithfully. There is no place in cookery where inferior materials are reflected more conspicuously than in candy.

Candymaking is undoubtedly one of the most interesting forms of cooking because of its wide scope of variations. Although chocolate is America's favorite flavoring and there are innumerable recipes that include this flavor, fruits and extracts lend a note of distinction to some types of sweets. A wide variety of sugars, sirups, molasses, honeys, nuts and food colorings may be used for unique results. To the beginner and to the experienced candymaker, this book brings a fund of detailed information and clever ideas that will enrich her repertory and delight her family and friends.



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For the beautiful illustrations in this book, we want to pay appropriate tribute to the following who helped so generously:

ANGELUS-CAMPFIRE COMPANY
BRAZIL NUT FUND
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EXCHANGE
CORN PRODUCTS REFINING
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NATIONAL DAIRY COUNCIL
PET MILK COMPANY
THE BORDEN COMPANY
THE JUNKET FOLKS
THE STEVENS HOTEL



CANDY BARS
 CARAMEL CUTTER
 COPPER KETTLE (Heavy, Deep)
 CRYSTALLIZING TRAY AND
 WIRE RACKS
 DIPPING FORKS AND RINGS
 EGG BEATER
 FOOD CHOPPER
 FUNNEL
 HOOK FOR PULLING CANDY
 KNIVES
 MARBLE SLAB

MARZIPAN MOLDS
 MEASURING CUP
 MEASURING SPOONS
 METAL BARS
 NOUGAT FRAME
 PADDLES
 PANS
 PASTRY BRUSH
 PASTRY TUBES AND BAGS
 PLATTERS AND BOWLS
 ROLLING PIN
 RUBBER MATS

SACCHAROMETER
 SAUCEPANS AND DOUBLE
 BOILERS
 SCALES
 SCISSORS
 SIEVE (Fine Mesh)
 SPATULAS
 SPOONS, LARGE
 SUGAR SCRAPER
 THERMOMETER
 WAXED PAPER AND
 WAFER PAPER

Candy bars are made of steel and are used to form various sized spaces on the marble slab, into which are poured caramel and taffy mixtures. They can be arranged to hold any quantity of candy.

A candy hook is very useful, labor-saving and inexpensive. Candy is improved by being pulled on a hook, as the pulling makes it lighter in color and fluffier.

A caramel cutter consists of a metal framework filled in with transverse and longitudinal metal bars, which, when pressed on the surface of caramel or taffy, mark it into a number of small squares. The squares are then cut out with a knife.

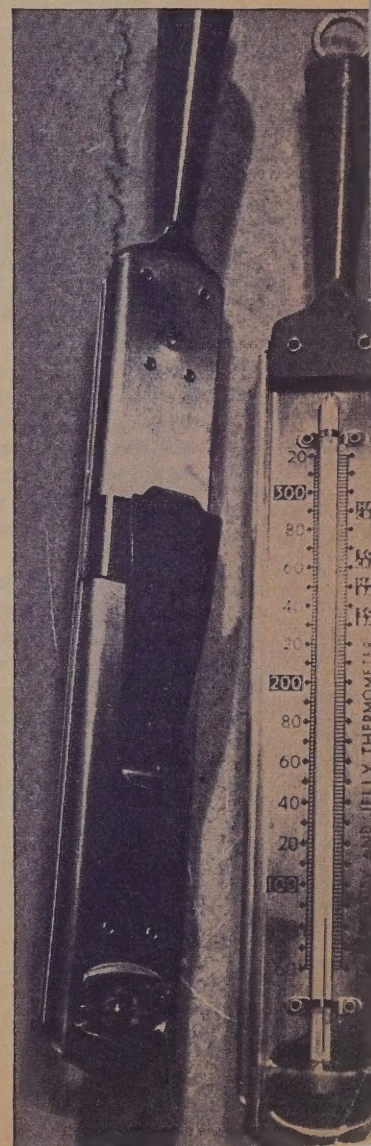
Crystallizing trays are shallow pans fitted with wire racks to hold candies and prevent their rising during crystallizing. A crystallizing tray is usually fourteen inches long and ten inches wide.

Dipping forks are made of wire with two or three prongs or a loop at the end, and used for lifting the dipped candies out of the coating mixtures. They are very inexpensive.

A marble slab is not absolutely necessary, but it is convenient and useful. When candy is poured out on a piece of marble, it cools quickly. A large platter or an enameled tray may be used.

The **saccharometer** is often used for ascertaining the specific gravity of liquids. It is made of glass containing quicksilver, the same as the thermometer, and is divided into degrees or scales. The scale on the saccharometer registers from 0° to 50°, and reads from the top downward. The advantages of the saccharometer are immense, not only as a matter of economy, but as a guide to the candymaker, who cannot work with certainty without knowing the degrees of boiling. For example: The thread, large or small, marks 25°; the pearl, 30°; the blow, 34°; the feather, 36°; the ball, 50°. After this last degree the sugar has become so thick that the saccharometer can no longer be used. The remaining degrees, the crack and caramel, must be determined by other tests. In order to use the saccharometer to test sirup you must have a narrow glass vase, or a glass test tube, or a tall bottle about an inch and a half in diameter. Pour some of the sirup into the tube, wet the saccharometer and drop it into the boiling sugar and it will indicate the density of the sugar.

A good candy thermometer will save its purchase price in many successful batches of candy



CANDYMAKING EQUIPMENT



Nougat frames are made of wood, and used for molding nougat and other candies of like consistency.

Rubber mats are used for the molding of fondants. They come in innumerable designs, and the candies cast in them are perfectly shaped and delicately molded.

Saucepans may be made of copper, iron, granite, enamel, or aluminum. They must be kept clean inside and outside. Two small lipped pans, holding about one pint each, are convenient for melting fondant and for other minor operations.



A sheet of brightly polished tin, which may be procured at the cost of a few cents, will be found useful for dropped chocolates.

Spatulas are flat, pear-shaped paddles made of metal or hardwood, and are used for stirring and beating mixtures or for scraping out pans. They are useful little utensils, and often used in place of spoons.



A **starch tray** is used when molding fondants, liqueurs, fruit jellies, or other candies in starch. Any large flat box or biscuit pan will do for this. Three inches by twenty inches is a convenient size. Fill the box with clean, dry, sifted cornstarch. Smooth the starch with a flat stick; then make the required impressions on it with small plaster molds glued to a piece of wood. They may be made with a cork, a piece of sealing-wax, a thimble, a marble, a glass stopper, or the tip of the finger. The piece of wood should be longer than the box or pan. Pour or pipe in the candy mixture, filling each mold level with the top of the starch. When set, pick up the candies and dust off the starch. Keep the starch dry and clean in tin boxes. It should always be dried and sieved before use.



A **sugar scraper** is made of a strip of strong metal or tin rolled at one end to form a handle. It is used to scrape up the sugar on the slab or platter. A broad-bladed spatula may take its place.



A confectioner's **thermometer** is required for candymaking, so that the sirup may be removed from the heat at exactly the correct temperature. Such thermometers are made of wood, nickel, brass or copper, and the degrees on them should mark not less than 320°F. A thermometer should always be lowered gently into the boiling sugar.

When not in use, it should be kept hanging up on a nail or hook.

WEIGHTS AND MEASURES

All Measures Are Level

1 tablespoon	3 teaspoons
1 cup	16 tablespoons
½ cup	8 tablespoons
¼ cup	4 tablespoons
½ ounce butter	1 tablespoon
½ pound butter or sugar	1 cup
1 pound butter or sugar	2 cups
1 pound molasses	1½ cups
1 pound corn sirup	1⅓ cups
1 pound chocolate	16 squares
1 pound peanuts	2⅔ cups
3¾ ounces English walnuts	1 cup
1 pound coconut	8 cups
6 ounces brown sugar	1 cup
5½ ounces confectioners' sugar	1 cup
4½ ounces cocoa	1 cup
4 ounces almonds	1 cup

ANGELICA
BUTTER
BAKING SODA
BROWN SUGAR
CORN SIRUP
CHOCOLATE
CREAM OF TART
CHERRIES
CREAM
CORNSTARCH
COCONUT
DATES
EXTRACTS
EGGS
FOOD COLORS
FIGS
FRUITS, Fresh and
GINGER, Preserve
GOLDEN SIRUP
GELATIN
GLUCOSE
GUM ARABIC
HONEY
JELLY
LEMONS
MAPLE SIRUP
MAPLE SUGAR
MOLASSES
MILK: Fresh, Evaporated
Condensed
MARSHMALLOW
NUTS
PRUNES
PRESERVES
POPCORN
RAISINS
SUGAR
SPICES
VINEGAR

Candy of the
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CANDYMAKING INGREDIENTS

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ANGELICA
BUTTER
BAKING SODA
BROWN SUGAR
CORN SIRUP
CHOCOLATE
CREAM OF TARTAR
CHERRIES
CREAM
CORNSTARCH
COCONUT
DATES
EXTRACTS
EGGS
FOOD COLORS
FIGS
FRUITS, Fresh and Candied
GINGER, Preserved and Candied
GOLDEN SIRUP
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JELLY
LEMONS
MAPLE SIRUP
MAPLE SUGAR
MOLASSES
MILK: Fresh, Evaporated,
Condensed
MARSHMALLOWS
NUTS
PRUNES
PRESERVES
POPCORN
RAISINS
SUGAR
SPICES
VINEGAR

Candy of the better grade is made of sugar, with the addition of various colors, flavors, nuts, fruits, etc., and sometimes fat, starch, and glucose, all of the best grades. The food value of candy may be expressed by the amount of sugar contained, but the wholesomeness of the other ingredients must be taken into account.

Brown sugars consist of the coarser part of the sugar, and are suitable for some kinds of candy. Confectioners' sugar is a specially pulverized sugar suitable for icings or frostings, and is used in candymaking also. Maple sugar is obtained from the sap of the sugar-maple tree, and makes delicious candy. All sugars, especially confectioners' sugar, should be kept in a dry place.

Small quantities of **glucose** are used to prevent the sugar from granulating during boiling. The best candy is produced with 85 per cent sugar and 15 per cent glucose.

Cream of tartar of tartaric acid may take the place of glucose in some recipes, as they also tend to prevent granulation.

Food colors for use in candies are now easily procured at reasonable prices. These colors vary in strength and quality, according to the various makes. The amount of color to be used in any given case depends upon the shade desired.

The use of **flavoring extracts** is universal throughout the civilized world. They are necessary in the preparation of homemade candies. Therefore it is supremely important that they be of the highest purity and quality. Inferior extracts will result in flavorless candies that are a disappointment.

Nuts generally used are sweet and bitter almonds, black and English walnuts, filberts, peanuts, chestnuts, pine nuts, pistachio nuts, Brazil nuts, butternuts, pecans, and hickory nuts. When cracking nuts, each nut should be held in such a position that the shell will be crushed along definite lines.

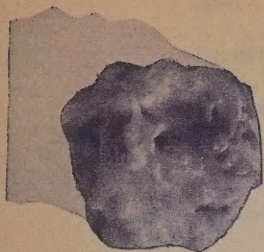
Cocoa butter is used to enrich a poor quality of chocolate and bring it to the right coating consistency.

Butter used in candymaking must be pure and wholesome and free from salt.

Skillful handling of the simplest ingredients will produce a fine assortment of candies



SIRUP TESTS



Sugar may be boiled on an ordinary range, gas, gasoline, oil, or electric stove, or in a chafing dish. A sugar thermometer is usually used for testing the boiling sugar, but other means may be used, such as the fingers only, a perforated iron spoon, a piece of bent wire, or a sharp piece of wood.

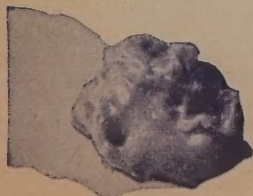
The following scale will serve as a guide for amateurs who are not acquainted with the thermometer:

THE THREAD

If you do not use a thermometer, dip the tip of your forefinger into the sirup and apply it to your thumb; on parting them, you will find a thread which will break at a little distance, and remain as a drop on the finger; this is the small thread. If the thread be longer, it is the great thread.

THE PEARL

When you separate your finger and thumb, and the thread reaches from one to the other without breaking, it is the small pearl; if the finger and thumb be stretched to their utmost extent, and the thread remain unbroken, it is the large pearl. This stage may also be recognized by the bubbles on the boiling sugar, which are round and raised; but this test is not always sure.

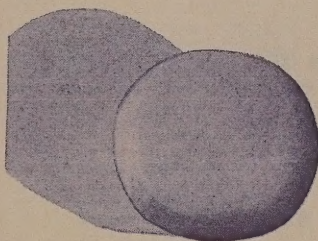


THE BLOW

This is the first workable degree to which sugar is boiled. Dip the spoon or a skimmer into the sugar, shake it, and blow through the holes: if sparks of light or bubbles be seen, you may be sure of the blow.

THE FEATHER

When the boiling sugar has reached the feather stage, it may easily be blown from the wire or spoon in long shreds.

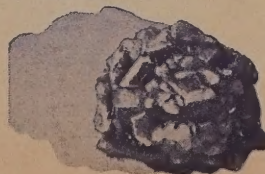


THE BALL

The soft-ball degree is tested by making a small bulb of sugar between the fingers while it is cooling in a glass of cold water, or by obtaining long, feathery pieces from the spoon or skimmer. When the bulb of sugar is larger and harder, it is known as the hard ball.

THE CRACK

If some of the sugar breaks with a slight noise and will not stick to the teeth, it is at the soft-crack stage. Boil it again, and if when tested it will quickly set hard and will easily snap when pressed, it is at the hard-crack degree. Sugar at this stage passes rapidly to caramel, and will burn if not attended to at once.



THE CARAMEL

Sugar boiled to the caramel stage is slightly dark in color. It breaks when tested, making a noise like breaking glass. When boiled, lift it from heat, and slip a pan of cold water under it to prevent its burning. The production of caramel is attended with some difficulty, and great attention is necessary.

When a boiling solution of sugar and water has passed the soft-ball degree, it may readily grain unless glucose or some kind of acid is added. The danger may be guarded against also by melting the sugar very thoroughly before allowing the sirup to boil, or by brushing or sponging the sides of the pan during boiling, so as to dissolve any hard particles or crystals forming there. Cream of tartar is the acid usually used to prevent the granulation of the sirup. If too large a quantity is used, it will cause the sugar to change color quickly, and the candies made or covered with it are likely to be soft and sticky. The cream of tartar should not be added until all the scum has been removed from the boiling sugar and the sides of the pan cleansed from crystals. Boiling sugar intended for pulling or such purposes is all the better for the addition of a teaspoonful of glucose with the cream of tartar.

Pure sugar and water shows no tendency to boil over. All impurities or scum on the surface should be removed as soon as the sirup boils, and then the boiling should be allowed to proceed quickly till the required degree is reached.

SIRUP TESTS

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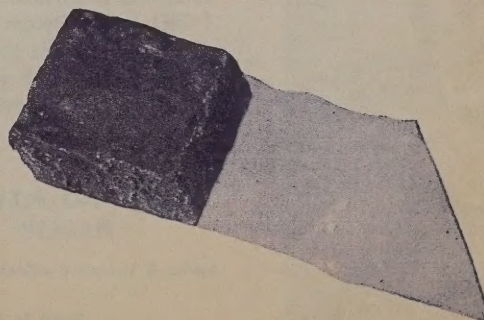
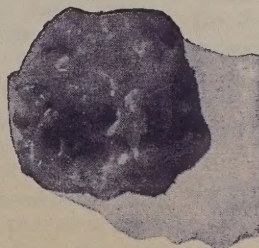
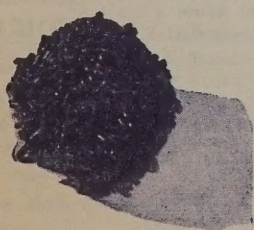
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Sirup	Thr
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Divinity	
Marshmallows	
Nougat	Har
Popcorn balls	
Salt-water taffy	
Butterscotch	Sof
Taffies	
Brittle	Har
Glacé	
Barley Sugar	Cle
Caramel	Bro



CANDY TEMPERATURE CHART

from
 "Terminology Used in Food Preparation"
 Published by American Home Economics Association

Product	Stage of concentration desired	Temperature of sirup at sea level (indicating concentration desired)		Behavior at stage desired
		Degrees F.	Degrees C.	
Sirup	Thread	230 to 234	110 to 112	The sirup spins a two-inch thread when dropped from fork or spoon.
Fondant	Soft ball	234 to 240	112 to 115	The sirup when dropped into very cold water forms a soft ball which flattens on removal.
Fudge				
Panocha				
Caramels	Firm ball	244 to 248	118 to 120	The sirup when dropped into very cold water forms a firm ball which does not flatten on removal.
Divinity	Hard ball	250 to 265	121 to 130	The sirup when dropped into very cold water forms a ball which is hard enough to hold its shape, yet plastic.
Marshmallows				
Nougat				
Popcorn balls				
Salt-water taffy	Soft crack	270 to 290	132 to 143	The sirup when dropped into very cold water separates into threads which are hard but not brittle.
Butterscotch				
Taffies				
Brittle	Hard crack	300 to 310	149 to 154	The sirup when dropped into very cold water separates into threads which are hard and brittle.
Glacé				
Barley Sugar	Clear liquid	320	160	The sugar liquefies.
Caramel	Brown liquid	338	170	The liquid becomes brown.



What Every CANDYMAKER Wants to Know

Everyone at one time or another has made a batch of candy. It's fun to do and best of all, when you're through making the candy, you still have the pleasure of eating it. The wise candymaker will find it valuable to learn certain fundamental techniques that will develop added skill and improvement in the finished product.

It is just as easy to be a versatile candymaker as a monotonous one. Simple little tricks such as adding gay food colorings to a mixture; decorating with nuts, shredded coconut, glacé sirup; making fascinating designs with pulled sugar or gossamer nests of spun sugar, lift a candymaker from the mediocre class.

Practice will develop deftness and skill in handling your candymaking materials to get the best possible results. A most important factor in the production of good candy is not to trust to guesswork, but to follow recipes carefully and to use a thermometer.

HOW TO BLANCH AND CHOP ALMONDS

Place the shelled almonds in a saucepan, cover with cold water and bring to the boiling point; then remove from heat. Drain and run cold water over them. Turn out on a coarse cloth and rub off the outer skin.

Blanched almonds may be cut lengthwise in shreds or strips, or they may be cut across in thin slices. They may be chopped by cutting across several times; or they may be chopped as coarse or as fine as required by placing in a chopping bowl or on a wooden plank and chopping with a broad-bladed knife or chopper.

To split almonds, insert a pointed knife at one end and the nut will be split in two.

To grind almonds, put them through a nut mill or food chopper, or pound them in a mortar.

HOW TO PREPARE CHESTNUTS

With a sharp knife make a slit in each chestnut. Place in boiling water and boil for 4 minutes; then remove and dry thoroughly. Melt 3 tablespoons of butter in a saucepan, add the chestnuts and heat, stirring thoroughly, until very hot.

With the aid of a sharp-pointed knife both skins can then be easily removed together, leaving the nut whole.

HOW TO BLANCH PISTACHIO NUTS

Cover the nuts with cold water, then bring to boiling point and boil for 5 minutes. Plunge into cold water, drain and rub off the skins.

SALTED ALMONDS

$\frac{1}{2}$ pound shelled Jordan almonds
2 tablespoons olive oil or melted butter

Salt

Blanch the almonds and dry them on a clean cloth. Place the oil or butter in a small frying pan, and when hot add the almonds. Sauté until evenly and delicately browned. Drain on paper and sprinkle with salt. Cool before serving.

Pecan nut meats, blanched pistachio nuts and peanuts may be salted in the above manner.

HOW TO COLOR ALMONDS

Blanch 2 cups of almonds; cool and wipe dry. Then place them in a bowl, and add 5 tablespoons

of olive oil. Let stand for 1 hour, stirring occasionally. Then place in a baking pan in a hot oven (450°) until evenly browned. Turn out on waxed paper to dry. To color, chop blanched and dried almonds and spread on white paper. Add a few drops of whatever food coloring is desired, rubbing almonds together until color is evenly distributed. Dry carefully and keep for use.

HOW TO COLOR COCONUT

Sprinkle some shredded coconut on waxed paper; add a little food coloring and rub evenly throughout. Dry and store in jars.

HOW TO COLOR SUGAR

Place some granulated sugar on a piece of stiff white paper; sprinkle over it a few drops of the desired food coloring and rub with a wooden spoon or between the hands until evenly distributed. Dry in a moderate oven (350°), occasionally separating the grains by rubbing them between the fingers. Store in an airtight container.

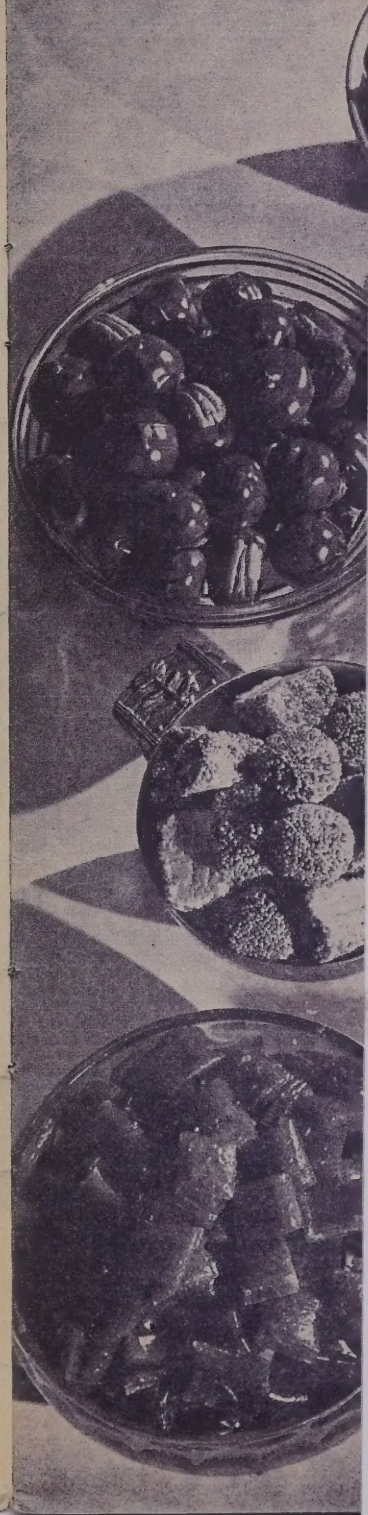
VANILLA OR CLOVE SUGAR

1 ounce vanilla beans, or 2 ounces cloves

1 pound loaf sugar

Chop the vanilla beans (or cloves) and pound them in a mortar or a bowl with the sugar, rubbing all through a fine sieve. Store in airtight containers.

All ready for the gang whether at home or in the dormitory →



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COLOR PUT

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STOCK SIRUP

Place 2 cups of granulated sugar in a saucepan; add 2 cups of water and bring slowly to the boiling point. Remove the scum from the surface. Cover and boil for 4 minutes to allow the condensing steam to clear any crystals of sugar from the sides of the pan. Boil gently for 25 minutes. Then remove from heat, allow to cool, and store in a jar for use in making bonbons.

HOW TO CLARIFY STOCK SIRUP

After making the sirup in the above manner pour it in a steady stream over stiffly beaten egg whites, allowing 2 egg whites to 1 pound of sugar. Return to pan and simmer until the whites coagulate and rise to the surface; strain.

HOW TO STUFF DATES

Remove the stones from dates and stuff them with any nut meats. Close the dates, then brush over with a little beaten egg white; roll in colored sugar, colored coconut, or chopped pistachio nuts, or spangle with brilliantine.

Dates may be stuffed with flavored and colored fondant, then closed and soaked in a little sherry wine for about 10 minutes. To finish, drain and roll them in fine sugar.

They may also be stuffed with such delicacies as seedless raisins, marshmallows, walnuts chopped to a paste, preserved ginger and cherries chopped together, and finely chopped shredded coconut. Stuffed dates are delicious dipped in melted fondant or chocolate, or glacéed.

TO PREPARE FIGS AND PRUNES FOR STUFFING

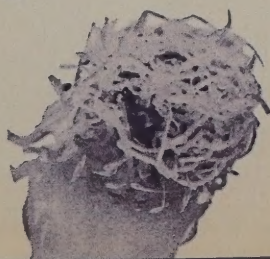
Steam figs or prunes 15 minutes or until plump and soft. Remove pits from prunes. Cut slit in sides of figs.

CRYSTALLIZED MINT LEAVES

2 pounds mint leaves
5 cups sugar
2 cups water
Pinch cream of tartar

Remove the mint leaves from the stalks and wash in cold water; spread on white paper to dry. Place 4 cups of the sugar together with the water in a saucepan and dissolve thoroughly, stirring with the thermometer. When dissolved, add the cream of tartar and cook until it forms a soft ball when tested in cold water, or to 240°.

Remove from heat and add the mint leaves, pressing them down under the sirup. Return to heat and allow to boil up once, then pour gently into a cold bowl. The following day drain on a wire rack. To the sirup add the remaining cup of sugar, and cook without stirring to the soft-ball stage, or to 240°. Drop in the mint and set aside overnight; then drain again, heat to the boiling point and add the mint. Remove from heat and stir gently until the sirup begins to grain; then pour onto sheets of paper; shake and separate the leaves; when dry, pick them from the sugar. Use for decorating candies.



CRYSTALLIZING

8 cups sugar
4 cups water

Put the sugar and water in a saucepan and heat, stirring until the sugar is dissolved. Cook to 225°. Remove the thermometer and gently lift the pan to a table. On the hot sirup lay a piece of paper with a small hole cut in the center and set to cool before using. (The paper should be dipped in cold water and should fit closely around the sides of the pan.)

Place the candies to be crystallized on racks in the pans of a crystallizing tray. Remove any crystals which may have formed on the sirup and lift off the paper covering. Pour enough of the sirup over the candies on each rack to completely cover them. Cover the candies with a piece of damp muslin and leave undisturbed for 10 to 12 hours. When an especially thick coating of crystals is desired, it is necessary to leave the candies in the sirup longer.

Lift off the muslin and drain away the sirup; remove the candies, place on wire racks and leave in a warm place overnight to become dry. The surfaces of the candies should then be covered with fine sugar crystals. Many candies are improved in appearance and keeping qualities by being crystallized, and some look better if crystallized twice.

TO SEND CANDY BY MAIL

Line buttered tin boxes with waxed paper, pour the candy in while hot, mark in squares when cool enough. Cover and wrap. Wrap hard candies separately.

PULLED SUGAR

PULLED SUGAR

4 cups sugar
1 cup water
1 tablespoon glucose
¼ teaspoon cream of tartar

Put the sugar and water in a saucepan and set in a warm place to dissolve. When thoroughly dissolved place on range and add glucose and cream of tartar. Cook as quickly as possible to 312° to the hard-crack stage; remove at once from the heat. Dip the pan in cold water to stop boiling. Then pour the sirup on a lightly oiled slab, and as the sirup cools lift them toward the center of the mass, using a knife. When the sugar is cool enough to handle, roll into a ball and with the fingers from the sides, turning the ends over side to side and into the center pull all parts evenly.

The sugar will soon take on a white sheen and become whiter. Care should be taken that it does not become too white. While shaping the pulled sugar into fancy forms, it should be pulled near the heat of an open fire or in front of a batch-warmer but not overheated.

To make a pulled-sugar rose, take a piece of sugar with the thumb and forefinger of the right hand and break this portion off. Shape the piece into a round with a thin edge; press in at the center and fold over to bring the edges almost together to represent the center of a rose just beginning to open. Pull some more and arrange three or four of them slightly higher than the bud, adding more if necessary.

Use a real flower as a pattern. Make leaves and of green pulled sugar

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LLIZING

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4 cups sugar
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1 tablespoon glucose
¼ teaspoon cream of tartar

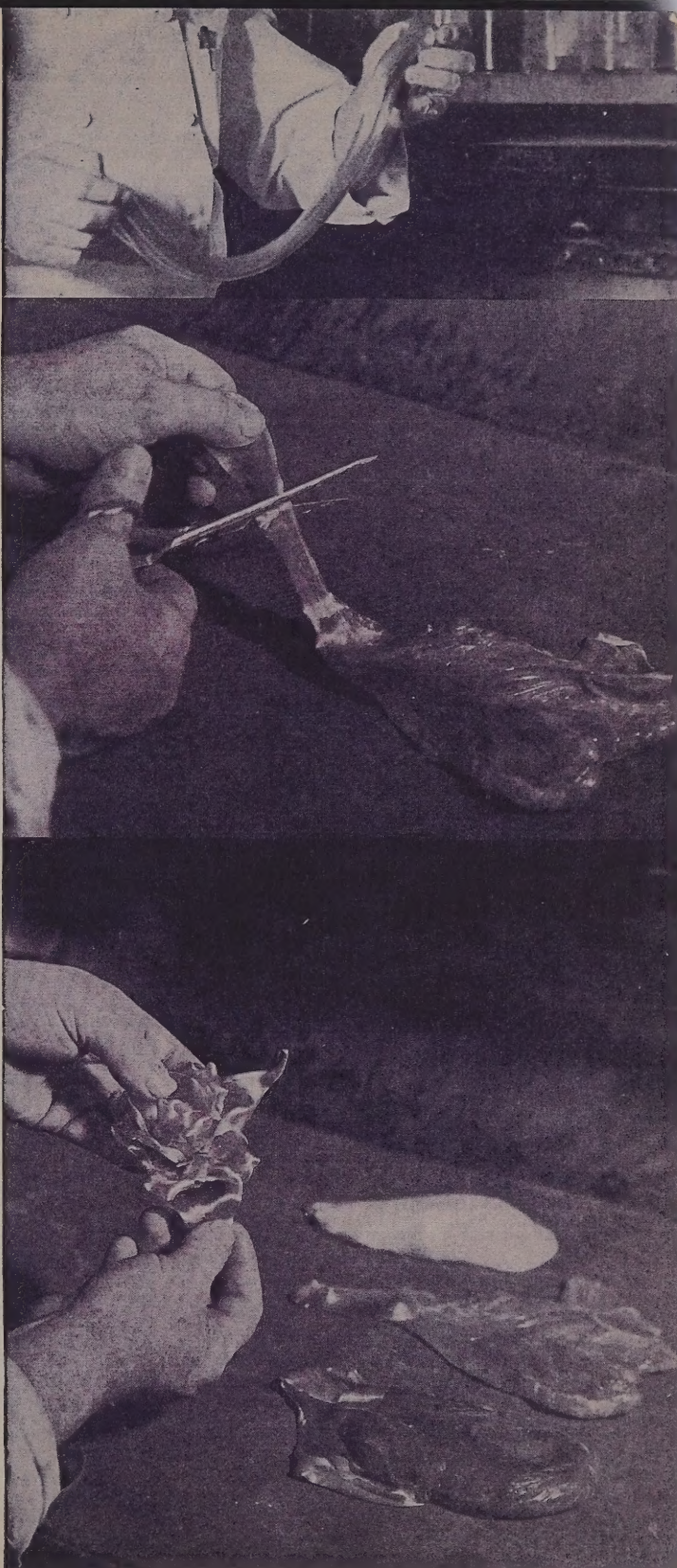
Put the sugar and water in a
saucepan and set in a warm place
to dissolve. When thoroughly dis-
solved place on range and add the
glucose and cream of tartar. Cook
as quickly as possible to 312°, or
to the hard-crack stage; remove
at once from the heat. Dip the
pan in cold water to stop the
boiling. Then pour the sirup on a
lightly oiled slab, and as the edges
cool lift them toward the center
of the mass, using a knife.

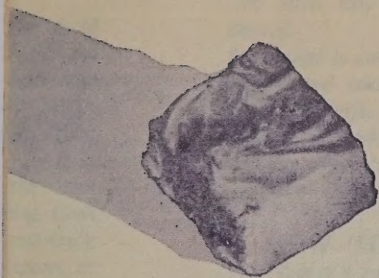
When the sugar is cool enough
to handle, roll into a ball and pull
with the fingers from the two
sides, turning the ends over from
side to side and into the center;
pull all parts evenly.

The sugar will soon take on a
white sheen and become whiter
and whiter. Care should be taken
that it does not become too cold.
While shaping the pulled sugar
into fancy forms, it should be
pulled near the heat of an oven
or in front of a batch-warmer,
but not overheated.

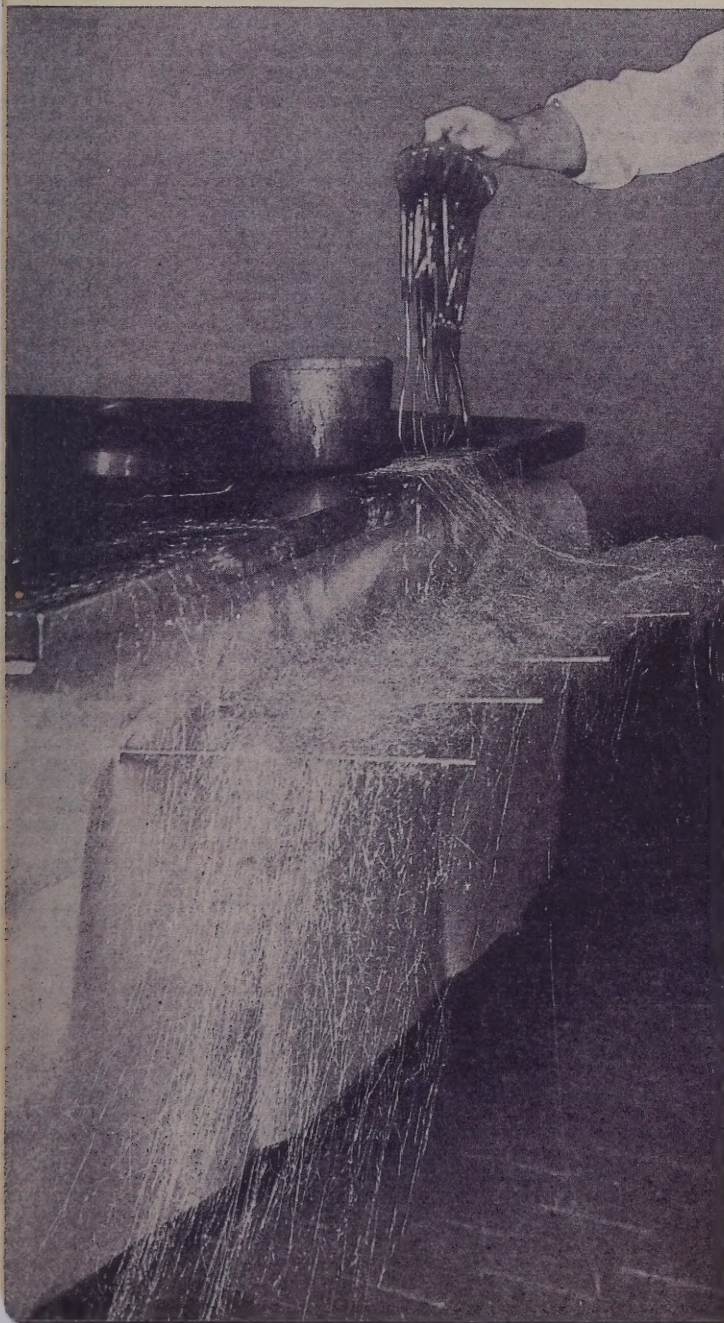
To make a pulled-sugar rose, pull
a piece of sugar with the thumb
and forefinger of the right hand
and break this portion off short.
Shape the piece into a round with
a thin edge; press in at the center
and fold over to bring the thin
edges almost together to repre-
sent the center of a rose just be-
ginning to open. Pull some petals
and arrange three or four of them
slightly higher than the bud, add-
ing more if necessary.

*Use a real flower as a pat-
tern. Make leaves and stem
of green pulled sugar*





Try your hand at making spun sugar. It's lots of fun and the results are a joy forever



SPUN SUGAR

HOW TO SPIN SUGAR

4 cups sugar, 2 cups water
Pinch cream of tartar
1 teaspoon glucose

Spinning sugar simply consists of drawing the hot sugar, which has been boiled to a hard crack, into fine strands which will harden immediately and retain their form.

Dissolve the sugar in the water while heating and stirring. Cook to 280°, or to the soft-crack stage. Then add the cream of tartar and glucose and continue cooking to 310°, or to the hard-crack stage. Remove quickly from heat and to prevent the sugar from changing its color, set the pan in cold water. Then remove and place in warm water.

Oil a rolling pin or the blade of a large knife and hold it out straight with the left hand; then with the right hand dip a warm spoon into the sirup and shake it backward and forward over the rolling pin. The sugar will fall across the pin in long threads. Continue the operation until enough spun sugar is obtained; then cut off the ends and press as desired into molds, or shape.

Another method of spinning the sugar is to oil the handles of two wooden spoons and fasten them in drawers or under weights with the ends projecting over the edge of a table. Cover the floor underneath with clean paper or several large baking pans. Then take a large fork, two forks, an egg beater, or a bunch of wires, and dip into the sirup. Move quickly backward and forward over the oiled spoon handles. Continue until there is a mass of sugar threads resembling silk. The threads may be made either fine or coarse by moving the forks or spinners slowly or quickly.

SUGARS AND ICINGS

If in the course of spinning the sirup becomes too firm to use, warm the pan over a low heat and continue the spinning process. The sirup may be colored, if desired.

Spun sugar is used for decorating candies and cakes and for garnishing desserts.

It must be made and kept in a very dry atmosphere and used soon as possible.

HOW TO MAKE BRILLIANTINE

Put 2 ounces of gum arabic and ½ cup of water in a double boiler and stir occasionally while heating over hot water.

When melted, strain through a piece of fine muslin. Dip a stiff brush into the gum and brush lightly over pieces of clean, polished glass. Dry in a warm room. When dry and set, scrape the brush the brilliantine off. It may then be rolled with a rolling pin or left in tiny flakes, to be used for spangling candies. Color may be added, if desired.

ROYAL ICING FOR DECORATING CANDIES

2 cups confectioners' sugar
2 egg whites
2 teaspoons lemon juice

Sift the sugar into a bowl. Add the egg whites and lemon juice. Stir until well mixed, then beat with a wooden spoon for about 15 minutes. The icing should be creamy but too stiff to drop from the spoon. If too thick, add more egg white; if too thin, add more sugar. Tint if desired. Use a small bag and tube for applying icing decorations to candies. Allow to become thoroughly dry before serving.

SPUN SUGAR

PIN SUGAR

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SUGARS AND ICINGS

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Spun sugar is used for decorating candies and cakes and for garnishing desserts.

It must be made and kept in a very dry atmosphere and used as soon as possible.

HOW TO MAKE BRILLIANTINE

Put 2 ounces of gum arabic and $\frac{1}{2}$ cup of water in a double boiler and stir occasionally while heating over hot water.

When melted, strain through a piece of fine muslin. Dip a stiff brush into the gum and brush it lightly over pieces of clean, polished glass. Dry in a warm room. When dry and set, scrape or brush the brilliantine off. It may then be rolled with a rolling pin or left in tiny flakes, to be used for spangling candies. Color may be added, if desired.

ROYAL ICING FOR DECORATING CANDIES

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2 egg whites
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The ethereal delicacy of this centerpiece is due to the spun sugar border and pulled sugar flowers.

ORANGE SUGAR

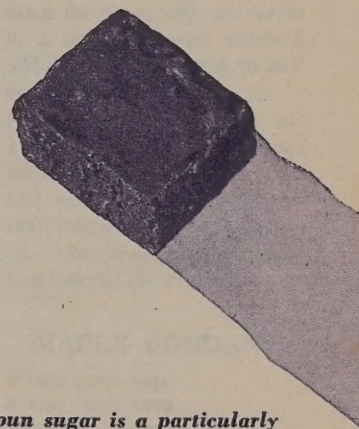
12 oranges
 $\frac{1}{2}$ pound loaf sugar

Wash and dry the oranges; cut off the thin yellow rinds, rejecting all the white peel. Dry thoroughly. Then place the rinds together with the sugar in a mortar or a bowl, and pound. Rub through a fine sieve and store in an airtight tin.

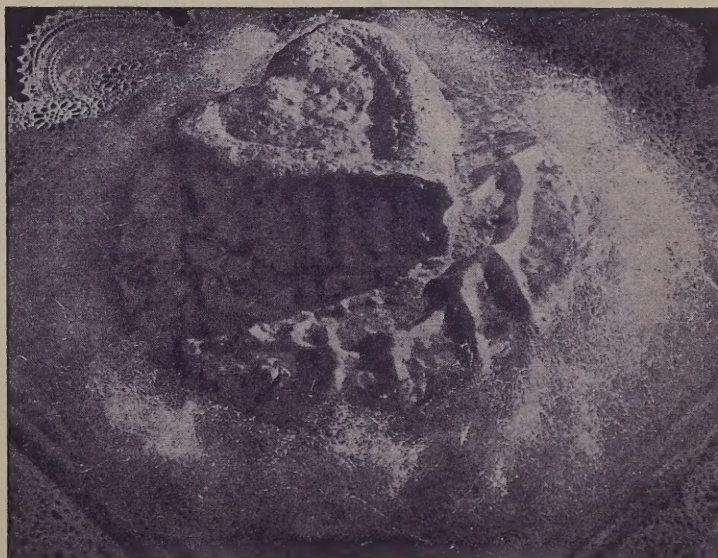
Tangerine and lemon sugars may be made in the same way.

Flavoring sugars are very useful and economical, and in many instances may be substituted for extracts

Flavored sugars may be crushed with a rolling pin and used for coating stuffed fruits.



Spun sugar is a particularly lovely garnish for molded ice cream or other frozen desserts



FONDANT CANDIES

Fondant is a creamy, smooth confection made of sugar, water and some substance such as glucose, cream of tartar, corn sirup or lemon juice. Its uses far surpass those of other candies because fondant not only forms the base of many delightful sweets, but is used for coating nuts, fruits and other confections.

Because there are certain important rules involved in fondant making, all simple when they are pointed out, the following standard recipe is given in much detail, with a list of hints and explanations.

DO'S AND DON'T'S, WHY'S AND WHERE- FORE'S OF FONDANT MAKING

1. Every particle of sugar should be melted before the sirup is allowed to boil. If this precaution is not taken and the sugar, being partly dissolved, is allowed to boil, these crystals will not dissolve readily and will cause the sirup to grain.
2. The glucose or cream of tartar is used to prevent too rapid crystallization of the sugar and should be added after the sugar is dissolved.
3. Do not stir or move the pan after the mixture boils, or the sirup will become sugar.
4. Allow the sirup to "settle" before creaming the mass.
5. Add the desired coloring and flavoring to the lukewarm fondant at the beginning of the beating period, if desiring one flavor and color for the entire batch; otherwise, add the coloring and flavoring extract to the fondant as it is used in various candies.
6. Allow the fondant to ripen for one hour before using it to make candies.

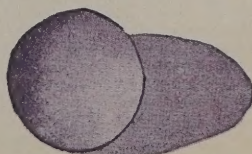
BASIC FONDANT

- 6 cups sugar
- 2 cups water
- 1 tablespoon glucose, or
- Pinch cream of tartar

Place the sugar and water in a large saucepan and heat, stirring until the sugar is completely dissolved; then stop stirring. Wash down the inside of the pan to the sirup's edge with a small brush dipped in water, or with a fork wrapped in a damp cloth. When the sirup begins to boil, add the glucose or the cream of tartar.

Continue the boiling, without stirring, until the thermometer registers 240° or until a few drops form a soft ball when tested in cold water. Remove from heat at once, allow to stand 4 minutes, or until the air bubbles disappear; then pour into a large wet platter or onto a marble slab between candy bars. (The sirup should not be deeper than 1½ inches.) Set in a cool place and when lukewarm (110°) beat with a wooden spoon or a hardwood paddle.

Turn the sugar backward and forward, leaving no part untouched, until the whole mass becomes white and opaque. Knead until smooth and free from lumps. Wet and wring a small towel, place it over the fondant and allow it to remain there for at least 1 hour. (This is called the curing process.) Remove the cloth and knead just as you would bread dough, until creamy and smooth. Store in an airtight jar. (If left exposed to the air the fondant will get hard and dry.)



BUTTER FONDANT

- 3 cups sugar
- 1 cup milk
- 2 tablespoons butter
- 1 teaspoon glucose

Place the sugar, milk and butter in a saucepan; when dissolved, add the glucose and cook to 240° or to the soft-ball stage.

Remove from heat and pour into a platter which has been rinsed with cold water. When cool, beat until creamy; then knead until smooth. Keep in an airtight jar. When wanted for use, make into balls for centers.

MAPLE FONDANT

- 4 cups brown sugar
- 2 cups maple sirup
- 2 cups hot water
- 1 tablespoon glucose

This fondant is cooked and tested in the same way as the Basic Fondant, but usually requires longer beating to make it creamy. It makes delicious centers, which must be allowed to dry before they are crystallized, dipped in melted fondant or chocolate.

MAPLE NUT CREAMS

Pour melted maple fondant to the depth of an inch into a shallow buttered pan; cover with a layer of chopped nuts or chopped dried fruits, or both mixed, and add a layer of colored fondant. When cool, mark off into squares with a wet knife.

HOW TO HANDLE FONDANT

As fondant is either shaped into bonbons or melted and used for coating confections, the following explanations of these processes will prove helpful to the amateur fondant maker.

FONDANT

TO PREPARE FONDANT

Place 1 cup of sugar in a double boiler, add 1/2 cup water, keeping water at boiling point to blend, a quantity of sugar water if melted. When melted and flavoring as possible to taste. Remove the centers, the mixture of fondant will not be manipulated ever, add a little water to bring correct consistency.

TO SHAPE

Take any quantity of fondant. Add any desired flavoring and knead thoroughly. Blend. Break off the fondant into balls, cut into diamonds, or stand for several hours.



FONDANT CANDIES

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TO PREPARE FON- DANT FOR DIPPING

Place 1 cup of fondant in top of a double boiler, or in a dish placed in a pan of water. Heat, keeping water just below the boiling point. Stir only enough to blend, adding a very small quantity of stock sirup or boiling water if mixture is too stiff. When melted, add the coloring and flavoring desired; stir as little as possible to prevent crystallization. Remove from heat and lower the centers, one at a time, into the mixture on a dipping fork.

Note: Work quickly so the fondant will not become too thick to manipulate; in that case, however, add a few drops of boiling water to bring mixture back to correct consistency.

TO SHAPE BONBONS

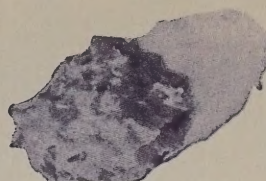
Take any quantity of fondant. Add any desired flavor and color and knead thoroughly until well blended. Break off small pieces of the fondant and shape or cut into balls, cubes, strips, patties, diamonds, or odd shapes. Let stand for several hours to dry.

Chopped nuts and candied fruits may be added to the fondant before it is shaped, if desired.

Then there is the process of shaping the bonbons in starch with the aid of small molds: Fill a square wooden tray with some fine, dry cornstarch, leveling it off even at the top. Press the molds into the starch as close together as possible.

Warm a quantity of fondant in a saucepan and color and flavor according to taste, stirring constantly with a wooden spoon. If too thick, a little stock sirup can be added while the fondant is hot; then fill the impressions which are in the starch and let stand until cold. When cold, remove the fondants and brush them, removing all starch.

Another method of shaping bonbons is to melt the fondant and run it into rubber mats. Prepare the fondant by warming a quantity in a small saucepan placed in a shallow pan of boiling water, or in the top of a double boiler. Stir with a wooden spoon until it melts to the consistency of thick cream. If too firm to run smooth readily, reduce the consistency by adding a few drops



of hot water or stock sirup.

The fondant must not simmer or boil. When melted, pour into the rubber mat or into a paper icing bag; then force it into the impressions in the mat. The impressions can be half-filled with one color, then filled up with another color.

MARASCHINO BONBONS

¼ pound gum arabic
1 cup water
1 cup maraschino liqueur
Confectioners' sugar
Maraschino cherries
Orange-flavored fondant

Soak the gum arabic in the water overnight. Then melt and strain it through a piece of fine muslin. Add the maraschino liqueur and sufficient sifted confectioners' sugar to make it stiff enough to roll into small balls. Press half a cherry into each ball. Dry on waxed paper and dip each ball into melted fondant. Set aside to dry.

A fascinating variety of candies may be made from basic fondant





FONDANT CANDIES

THINGS TO MAKE WITH BASIC FON- DANT

FONDANT PATTIES OR AFTER- DINNER MINTS

Melt the fondant as for dipping, using such flavor and color combinations as:

COLOR	FLAVOR
White	Peppermint, vanilla
Pink	Wintergreen
Green	Spearmint, almond, lime
Red	Cinnamon, clove

The melted fondant may be either dropped from the tip of a spoon or poured through a funnel onto waxed paper or a greased, flat surface. When firm, loosen and lift on a clean, soft cloth.

BURNT ALMOND BONBONS

- 1 cup blanched almonds
- 1 cup ground almonds
- 2 cups flavored fondant

Brown and chop the blanched almonds. Melt the fondant and add both the browned almonds and the ground almonds. Stir well and pour onto a buttered slab. Roll small portions in strips, then cut the strips into small cushions. Put on waxed paper to dry. Coat with melted fondant, melted chocolate, or glacé sirup.

COCONUT BALLS

Work into 1 cup of vanilla fondant as much chopped, shredded coconut as possible without its becoming too stiff to mold. Roll in balls, allow to dry and dip in melted fondant. Roll in chopped coconut before fondant coating becomes firm.

To insure success in making fondant, use a candy thermometer and remove crystals from sides of pan

FONDANT CANDI

CREAMED G

Cut Malaga or Tokay grapes from the bunches, leaving stems as long as possible and dry thoroughly. Hold by the stems, dip them, one at a time, into some melted fondant; then place on waxed paper to dry. Whole pieces of candied fruit and stemmed fruits and berries can also be coated with melted fondant, using a brush to lift them into and coat the fondant.

FRUIT FON

Into 1 pound of unfilled fondant knead the juice of 1/2 cup chopped raisins, 1/2 cup chopped figs, and 1/2 cup chopped candied fruit. Roll into a flat cake about 1/2 inch thick and cut into bars. Wrap in melted chocolate fondant, or both. When dipped in melted chocolate, decorate with chocolate silver dragées, tiny silver balls, or small pieces of candied fruit.

JAM SANDW

Cut fondant into squares, putting two squares together, and add a little strawberry or raspberry jam. Dip in melted chocolate.

NUT CREA

Tinted and flavored fondant is very delicious combined with chopped nuts and rolled into balls. Whole nut meats pressed into the tops, and the balls may be dipped in melted chocolate. These balls are good when rolled in cocoa or cinnamon.

Add flavoring and color a drop at a time. Cut slices for dipping in melted fondant late

THINGS TO MAKE WITH BASIC FONDANT

FONDANT PATTIES OR AFTER-DINNER MINTS

Use the fondant as for dipping, such flavor and color combinations as:

OR FLAVOR

- 1 Peppermint, vanilla
- 2 Wintergreen
- 3 Spearmint, almond, lime
- 4 Cinnamon, clove

Melted fondant may be either spread from the tip of a spoon or poured through a funnel onto waxed paper or a greased, flat plate. When firm, loosen and lift on a clean, soft cloth.

URNT ALMOND BONBONS

- 1 blanched almonds
- 2 ground almonds
- 3 flavored fondant

1. Wash and chop the blanched almonds. 2. Melt the fondant and add the browned almonds and ground almonds. Stir well. 3. Pour onto a buttered slab. 4. Roll into small portions in strips, then cut the strips into small cushions. 5. Place on waxed paper to dry. Coat with melted fondant, melted chocolate, or glacé sirup.

COCONUT BALLS

1. Put into 1 cup of vanilla fondant as much chopped, shredded coconut as possible without its becoming too stiff to mold. Roll into balls, allow to dry and dip in melted fondant. Roll in chopped coconut before fondant coating becomes firm.

For success in making fondant, use a candy thermometer and remove crystals from sides of pan.

CREAMED GRAPES

Cut Malaga or Tokay grapes from the bunches, leaving the stems as long as possible. Wash and dry thoroughly. Holding them by the stems, dip them, one at a time, into some melted flavored fondant; then place on waxed paper to dry. Whole nut meats, pieces of candied fruits, small stemmed fruits and bits of marzipan may also be coated with melted fondant, using a fork to lift them into and out of the fondant.

FRUIT FONDANT

Into 1 pound of unflavored fondant knead the following: chopped raisins, chopped dates, chopped figs, and the desired chopped candied fruits. Press into a flat cake about an inch thick and cut into bars. When dry, dip in melted chocolate or melted fondant, or both.

When dipped in melted fondant, decorate with chopped nuts, silver dragées, tiny candies, or small pieces of candied fruit.

JAM SANDWICHES

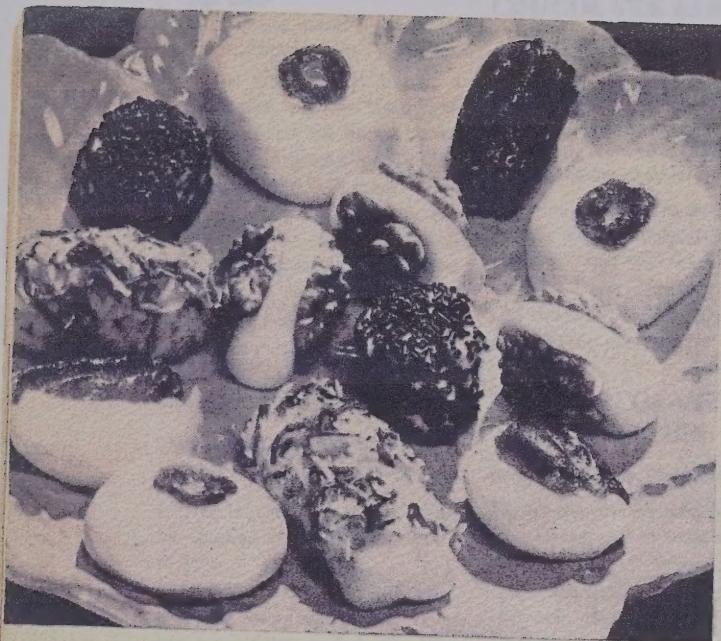
Cut fondant into small squares, putting two squares together with a little strawberry or raspberry jam. Dip in melted chocolate.

NUT CREAMS

Tinted and flavored fondant is very delicious combined with chopped nuts and shaped into balls. Whole nut meats may be pressed into the tops, or the balls may be dipped in chocolate. These balls are good when merely rolled in cocoa or cinnamon.

Add flavoring and coloring a drop at a time. Mold and cut slices for dipping into melted fondant or chocolate.





Children will love to make candies from balls of fondant and walnut halves, dates, cherries and coconut

CHOCOLATE FONDANT

While beating the lukewarm fondant add 2 squares of melted chocolate and 1 teaspoon of vanilla extract for each pound of candy. Or add a few drops peppermint extract for vanilla.

PINEAPPLE BONBONS

Roll flavored fondant out thin, spread with chopped candied pineapple and work it into the fondant. Roll out again, cut in strips, topping each with a piece of pineapple. Allow to dry before serving.

Shape chocolate into balls and roll in confectioners' sugar, cocoa or cinnamon



FONDANT CANDIES

OLD-FASHIONED RIBBON CREAMS

1 pound fondant
Almond extract to taste
Pistachio extract to taste
Green food coloring
Pistachio nuts, chopped
Rose extract to taste
Red food coloring
Grated chocolate to taste
Vanilla extract to taste

Work the fondant until it is soft; then divide it into four portions. Leave one part white and flavor it with the almond extract; to another add the pistachio extract, green coloring and chopped pistachio nuts; to the third add the rose extract and the red coloring, and to the fourth add the grated chocolate and vanilla extract.

Knead the chocolate portion until smooth, then roll out into a square cake half an inch thick. Take the white portion, and after working it well, roll it out the same size and lay it on the chocolate cream. Mix the green portion, roll it, and lay it upon the white layer; then take the red-tinted cream, roll it, and lay upon the green layer. Press together gently with a rolling pin. Trim the edges and let stand for about 1 hour. Cut into squares, diamonds or strips and arrange on waxed paper to harden. Crystallize, if desired.

If desired, dip creams in melted fondant or chocolate.

SPICED COCOA ROUNDS

Make a mixture of the desired amount of ground ginger, cinnamon, cloves, nutmeg, and cocoa, and knead into a lump of fondant. Roll out on a board dusted with confectioners' sugar and cut into rounds. Place on waxed paper to harden.

CHOCOLATE

HOMEMADE CHOCOLATE

1 pound chocolate
2 cups sugar
2 ounces cocoa butter
Vanilla extract to taste
Melt the chocolate in a double boiler, add sugar, mix well. Melt the butter and stir it in gradually. Add vanilla extract. Heat. Dip each candy in mixture, turn it around on baking sheet. Top with a twist of chocolate. Nutmeg, fruits, coconut, or sugar may be added for flavor. Let stand until

POINTERS FOR CHOCOLATE

1. The temperature for dipping should be 65°.
2. Use a special dipping fork which is very inexpensive—two-tined kitchen fork for dipping the chocolates; center at a time.
3. As a guide to determine correctness of the dipping—the first piece dry by the time the fifth center has been dipped.
4. If the chocolate thickens before dipping is finished, dip in the lower part of the double boiler.
5. The dipped chocolates should be kept out of steam and air.
6. When set, pack the chocolates in boxes lined with waxed paper as they should never be exposed to the air for any length of time.
7. Leftover chocolate may be remelted or used for coating.



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HOMEMADE COAT- ING CHOCOLATE

- 1 pound chocolate
- 2 cups sugar
- 2 ounces cocoa butter
- Vanilla extract to taste

Melt the chocolate in top of a double boiler, add the sugar, and mix well. Melt the cocoa butter and stir it in gradually with the vanilla extract. Remove from heat. Dip each center in the mixture, turn it around and drop on baking sheet. Decorate the top with a twisted strand of chocolate. Nut meats, candied fruits, coconut, or silver dragées may be added for further decoration. Let stand until set.

POINTERS ON DIP- PING CHOCOLATES

1. The temperature of the room for dipping should be from 60° to 65°.
2. Use a special dipping fork, which is very inexpensive, or a two-tined kitchen fork for dipping the chocolates; dip only one center at a time.
3. As a guide to determine the correctness of the dipping mixture—the first piece should be dry by the time the fourth or fifth center has been dipped.
4. If the chocolate thickens before dipping is finished, put more hot water in the lower part of the double boiler.
5. The dipped chocolates should be kept out of steam and cold air.
6. When set, pack the chocolates in boxes lined with waxed paper, as they should never be exposed to the air for any length of time.
7. Leftover chocolate may be remelted or used for centers.



CHOCOLATE ALMOND AND RAISIN BALLS

- 2 cups almonds, blanched and chopped
- 4 cups seeded raisins
- 1 teaspoon almond extract
- Melted coating chocolate

Mix the nuts, raisins and almond extract and put through the food chopper. Roll the mixture into small balls and allow them to dry. Dip in melted chocolate and drop on a baking sheet.

CHOCOLATE ALMONDS

Almonds, Coating Chocolate

Blanch the almonds and put them on a baking pan in the oven until slightly browned. When cold, dip them into melted coating chocolate and drop onto a pan to harden.

Note: The almonds are very good if they are dipped first into glacé sirup and then into the melted chocolate.

CANDIES

CHOCOLATE BONBONS

- 4 squares grated chocolate
- ½ pound vanilla fondant

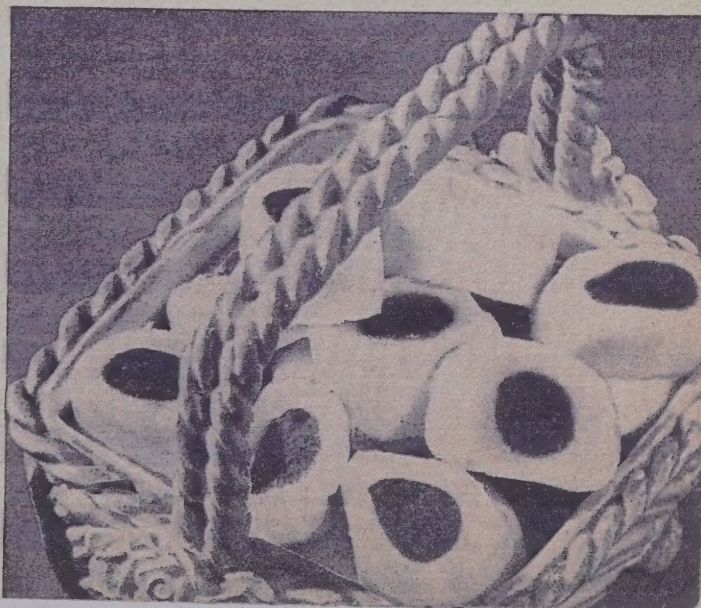
Knead the chocolate into the fondant on a slab. Form into small balls and allow to dry on waxed paper. Dip in melted fondant or in melted coating chocolate.

DIPPED COCONUT FUDGE

- 3 cups brown sugar
- 8 tablespoons golden sirup
- 2 tablespoons butter
- Pinch of salt
- 3 cups shredded coconut, chopped
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- Melted coating chocolate

Cook the sugar, sirup and butter to 240°, or to the soft-ball stage. Add the salt and remove from heat. Add the coconut and extracts. Spread in a pan lined with waxed paper. Cut into small pieces. When cold, dip in melted coating chocolate.

Brown-eyed Susans have chocolate centers wrapped in yellow fondant





CHOCOLATE CANDIES

CHOCOLATE DATES

- 1 pound dates
- 4 squares chocolate
- ½ cup confectioners' sugar
- 2 tablespoons boiling water
- ½ teaspoon vanilla extract

Wipe the dates and extract the pits through a small lengthwise slit.

Grate the chocolate into a small saucepan; add the sugar, boiling water, and vanilla extract, and heat without boiling until smooth; keep mixture fluid by setting saucepan in a pan of boiling water.

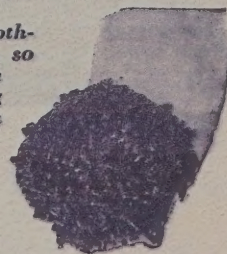
Fill dates with the chocolate mixture, gently pressing the edges together. Let stand to harden.

CHOCOLATE MARSHMALLOWS

- 4 ounces gum arabic
- 1 cup water
- 1 cup sugar
- 1 teaspoon almond extract
- 3 egg whites
- Melted coating chocolate

Soak the gum arabic in the water overnight; then strain into a double boiler, add the sugar, and cook until mixture thickens. Remove from heat and add the almond extract with the stiffly beaten egg whites. Beat the mixture until stiff, then pour into a pan which has been dusted with equal quantities of confectioners' sugar and cornstarch. Dust top with the cornstarch mixture. Let stand overnight, then cut in rounds and dip in chocolate.

There is nothing quite so much fun as dipping centers in melted chocolate



CHOCOLATE CAND

CHOCOLAT NOUGATIN

- 1 cup almonds, blanched
- 1 tablespoon honey
- 1 cup sugar
- 1 teaspoon vanilla extract
- Melted coating chocolate

Chop the almonds and a pale brown in the oven. Add the honey in a saucepan slowly. Add the sugar stirring constantly, until smooth. Add the almonds, stir over moderate heat until mixture is light brown in color; then vanilla extract. Pour on slab. Roll out thin in squares. Allow to dry on paper, then dip in melted chocolate when firm.

CHOCOLATE P BARS

- 2 cups sugar
- 1 cup milk
- 3 tablespoons peanut butter
- 1 teaspoon vanilla extract
- Melted coating chocolate

Place the sugar, milk, and butter in a saucepan stirring constantly, to the soft-ball stage. Remove from heat and add the vanilla. Beat until mixture hardens. Pour into a buttered pan or between buttered cookies. When cold, cover with wax paper and when firm cut into bars.

CHOCOLATE POPCORN B

- 2 cups sugar
- ½ cup water
- Pinch cream of tartar
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 8 cups popcorn
- Melted coating chocolate

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CHOCOLATE CANDIES

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CHOCOLATE NOUGATINES

1 cup almonds, blanched
1 tablespoon honey
1 cup sugar
1 teaspoon vanilla extract
Melted coating chocolate

Chop the almonds and toast to a pale brown in the oven. Place the honey in a saucepan and heat slowly. Add the sugar and heat, stirring constantly, until melted. Add the almonds, stir over a moderate heat until mixture turns a light brown in color; then add the vanilla extract. Pour on a buttered slab. Roll out thin and cut into squares. Allow to dry on waxed paper, then dip in melted chocolate when firm.

CHOCOLATE PEANUT BARS

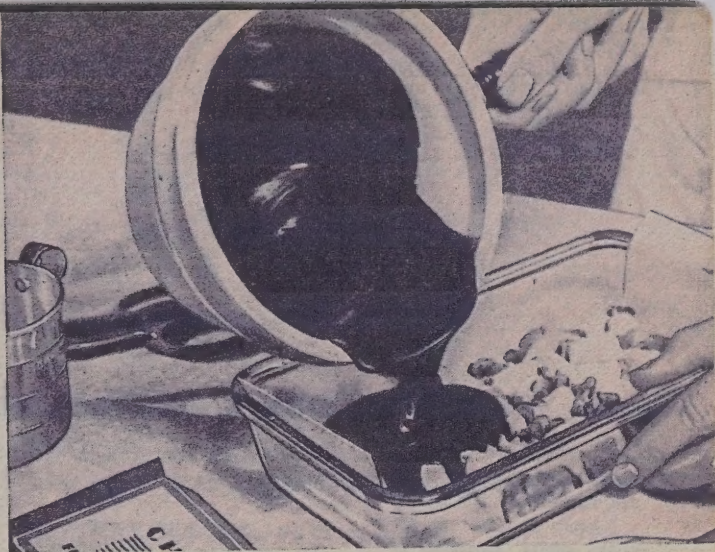
2 cups sugar
1 cup milk
3 tablespoons peanut butter
1 teaspoon vanilla extract
Melted coating chocolate

Place the sugar, milk, and peanut butter in a saucepan and cook, stirring constantly, to 240° or to the soft-ball stage. Remove from heat and add the vanilla extract; then beat until mixture begins to harden. Pour into a buttered pan or between buttered candy bars. When cold, cover with chocolate and when firm cut into bars.

CHOCOLATE POPCORN BALLS

2 cups sugar
1/2 cup water
Pinch cream of tartar
1 teaspoon vanilla extract
1/2 teaspoon almond extract
8 cups popcorn
Melted coating chocolate

23



Pour melted dipping chocolate over marshmallows and nuts to make bars

Cook the sugar, water, and cream of tartar to 260°, or to the hard-ball stage; then add the flavors. Pour a portion of the sirup over the popcorn and let the remainder stand in a warm place.

Form into small popcorn balls, then dip them into the remaining sirup, one at a time. Lay on waxed paper to become firm; then dip into melted chocolate.

CHOCOLATE BARS—Arrange 10 quartered marshmallows and 1/2 cup walnuts in lined pan. Melt 8 ounces dipping chocolate and pour over. Cool and cut.

Marshmallows may be dipped after the gang comes if the guests don't mind sticky fingers



FUDGES

CHOCOLATE FUDGE

- 2 cups sugar
- 2 squares chocolate, chipped
- $\frac{3}{4}$ cup cream, milk or water
- 2 tablespoons light corn sirup
- 2 tablespoons butter
- Few grains salt

1 teaspoon vanilla extract

Place sugar, chocolate, liquid, corn sirup, butter, and salt in a saucepan and heat slowly, stirring until the sugar is dissolved. Cover until boiling point is reached. Cook without stirring until the temperature 240° is reached, or until a soft ball is formed when a few drops are placed in cold water. Add vanilla extract, then cool, without stirring, to lukewarm (110°). Beat until creamy and mixture loses its shine. Pour into a buttered square pan and mark into squares.

Note: If mixture becomes too stiff to spread, the candy may be kneaded, or a few drops of cream may be added to bring the mixture back to spreading consistency.

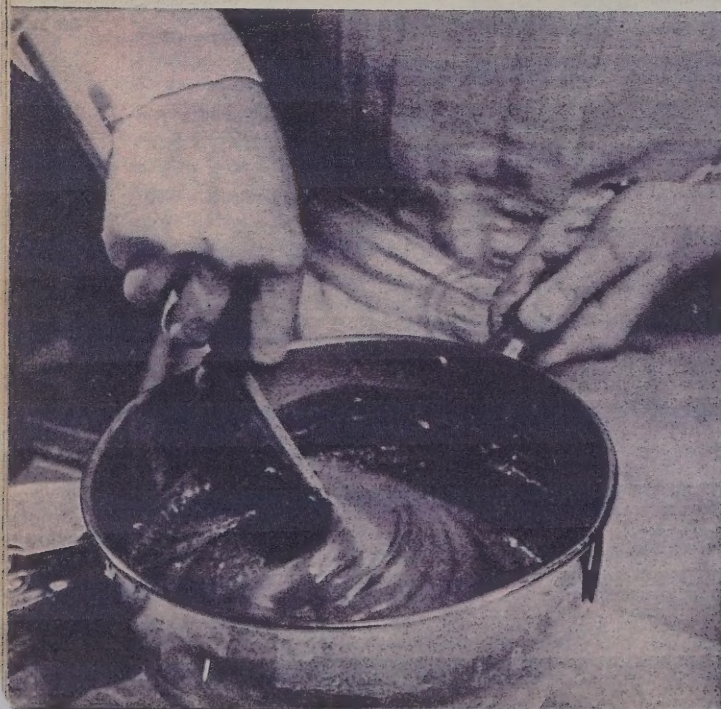
WHITE FUDGE

Make as for Chocolate Fudge, omitting chocolate and corn sirup.

RIBBON FUDGE—Make 1 recipe chocolate fudge, add $\frac{1}{2}$ cup chopped nuts and pour into deep square pan. Pour 1 recipe white fudge on top. Tint a second recipe white fudge a delicate pink, add $\frac{1}{2}$ cup cut candied cherries and spread over top.

FUDGE PINWHEELS—Make 1 recipe chocolate fudge, beat until stiff, place on board dusted with confectioners' sugar and roll out into a rectangle $\frac{1}{8}$ inch thick with rolling pin dusted with confectioners' sugar. Make $\frac{1}{3}$ recipe Basic Fondant, roll out to rectangle of same size and thickness, place on chocolate fudge and roll crosswise like jelly roll. Chill. Slice.

Wait patiently until fudge has cooled to lukewarm, then beat vigorously



ALMOND FUDGE

- 4 cups sugar
- 2 tablespoons golden sirup
- 1 cup milk, 1 teaspoon salt
- $\frac{3}{4}$ cup almonds, chopped
- 1 tablespoon vanilla extract

Place the sugar, sirup, milk and salt in a deep saucepan. Stir until mixture boils up well, then continue boiling without stirring for about 15 minutes, or until it reaches 240°, the soft-ball stage. Remove from heat, add the almonds and vanilla extract. Beat until creamy and pour into a buttered pan.

CHOCOLATE MAPLE FUDGE

- 1 cup maple sugar
- 1 cup brown sugar
- 2 tablespoons butter
- $\frac{3}{4}$ cup golden sirup
- 2 squares chocolate, chipped
- $\frac{3}{4}$ cup cream
- $\frac{1}{2}$ cup shredded coconut
- $\frac{1}{2}$ cup nut meats, chopped

Place the sugars, butter, sirup, chocolate and cream in a saucepan; cook, stirring constantly, to 240°, or to the soft-ball stage. Remove from heat, add the coconut and beat until creamy. Pour into buttered pans, sprinkle nuts over the top and mark into squares when cool.

SOUR CREAM CANDY

- 3 cups brown sugar
- 1 cup sour cream
- Salt, $\frac{1}{4}$ cup butter
- 1 teaspoon vanilla extract
- 1 cup chopped English walnuts

Combine the sugar and cream and cook to 240°, or to the soft-ball stage. Remove from heat, add a pinch of salt and the butter. Beat until mixture begins to grain. Stir in the vanilla extract and the nut meats and pour into a buttered pan.

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OLATE MAPLE FUDGE

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meats and pour into
pan.

MOLASSES FUDGE

1 cup brown sugar
1 cup granulated sugar
3 tablespoons molasses
½ cup cream
¼ cup butter, melted
2 squares chocolate, chipped
1½ teaspoons orange extract
¼ cup angelica, chopped

Combine the sugars, molasses and
cream in a saucepan, then add
the butter. Bring to a boil and
boil for 3 minutes, stirring vigor-
ously. Add the chocolate, boil
for 5 minutes, stirring quickly at
first, then more slowly.
Remove from heat, add orange
extract and angelica. Stir until
mixture thickens, then pour into
buttered pans.

PANOCHA

2 cups light brown sugar
¾ cup milk
1 tablespoon butter
1 teaspoon vanilla extract

Place sugar, milk and butter in
saucepan, and cook, stirring con-
stantly, to 240°, or to the soft-
ball stage. Remove from heat,
add vanilla extract and cool,
without stirring, to lukewarm
(110°). Beat until thick and
creamy. Pour into buttered pans
and mark into squares.

MAPLE PANOCHA

1 cup granulated sugar
1 cup maple sugar
2 cups brown sugar
1 cup cream
2 tablespoons butter
1 cup nut meats, chopped

Place the sugars and cream in a
saucepan, and cook without stir-
ring to 240°, or to the soft-ball
stage. Remove from heat and
cool slightly, then add the butter
and nut meats. Beat until creamy
and pour into buttered pans. Cut
into bars or squares when cool.

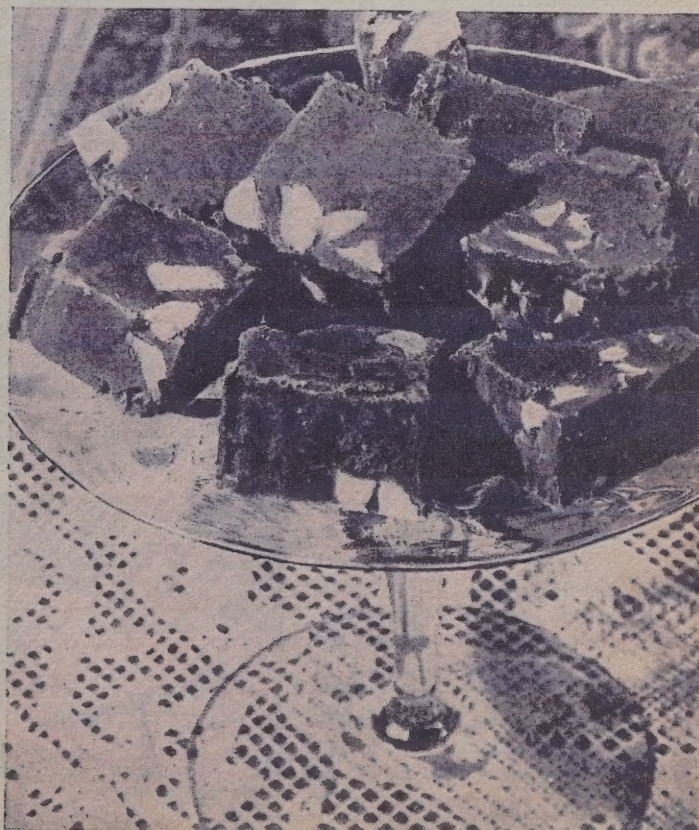


COFFEE PANOCHA

Substitute ¾ cup of strong cof-
fee infusion for the ¾ cup of
milk called for in the Panocha
recipe, following the same direc-
tions for cooking and beating.
Add ½ cup nuts, if desired

*To produce creamy texture,
follow the same general
principles for both fudge
and panocha*

*Nuts are most enjoyable in
either fudge or panocha if
they are left in rather large
pieces*





FUDGES

COCOA FONDANT FUDGE

- 2½ cups sugar
- 1 tablespoon glucose
- 3 tablespoons butter
- ½ cup cocoa
- ½ cup milk
- 1 teaspoon vanilla extract
- 2 tablespoons fondant

Place the sugar, glucose, butter, cocoa, and milk in a saucepan and cook, stirring constantly, to 240°, or to the soft-ball stage. Remove from heat, stir in the vanilla extract and the fondant. Then beat until creamy and thick and pour into a buttered pan. When firm, cut in squares.

CONDENSED MILK CANDY

- 2 tablespoons butter
- 2 teaspoons golden sirup
- 1 cup cream
- 1 can condensed milk
- 2 cups sugar
- Pinch cream of tartar
- 1 tablespoon candied pineapple, chopped
- Few drops red food coloring

Place the butter, sirup, cream, and condensed milk in a saucepan and cook slowly, stirring until blended. Add the sugar and stir until dissolved, then add the cream of tartar.

Cook to 240°, or to the soft-ball stage. Add the pineapple and the red coloring, and cook to 252°, or to the hard-ball stage. Remove from heat and stir until mixture begins to grain; then pour quickly into well-buttered pans. When cool, cut into squares. When cold, break apart.

Prepared fudge mix may be poured into a pan and cut into squares or kneaded and shaped into balls

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WHIPPED CREAM
FUDGE

3 cups brown sugar
1 cup milk
½ cup butter
Pinch of salt
½ square chocolate, chipped
1 cup whipped cream
1 cup walnut meats, chopped
1 teaspoon vanilla extract

Place the sugar in a saucepan, add the milk, butter, salt, and chocolate, and blend thoroughly. Cook to 245°, or to the firm-ball stage.

Remove from heat and beat for about 3 minutes with a wire whisk. Add the whipped cream and beat well, then add the nuts and vanilla extract.

Beat until almost cold, then pour into buttered pans and mark into squares.

CARAMEL CREAM
SQUARES

2¼ cups sugar
1 cup milk
2 tablespoons butter
1 cup nut meats, chopped
1 teaspoon vanilla extract

Melt ¼ cup of the sugar in a small saucepan and stir until dark brown in color. Combine the remaining sugar and the milk and heat to the boiling point. Then slowly add the melted sugar, stirring constantly. Cook to 240°, or to soft-ball stage. Add the butter, nuts and vanilla extract, remove from heat and beat until creamy. Pour into buttered pans, and when cool cut in squares.

MALTED MILK
NUT DAINTY

2 cups dry malted milk
4 cups water
5 cups sugar
1 teaspoon vanilla extract
½ cup nut meats, broken
½ cup raisins

Dissolve the malted milk in 1 cup of the water. Then add the sugar and the remaining water, which has been heated to boiling. Cook to 240°, or to the soft-ball stage. Then add the vanilla extract, nut meats and raisins. Beat until mixture begins to grain, then pour into a buttered pan. When cool, cut into squares.

NUT KISSES

3 cups sugar
½ cup water
Pinch cream of tartar
1 cup nut meats, chopped
½ cup seeded raisins, chopped
1 teaspoon vanilla extract

Combine the sugar, water and cream of tartar and stir until sugar is dissolved. Cook to 240°, or to the soft-ball stage. Remove from heat and beat until white and creamy. Then stir in the nuts, raisins and extract, beating until a paste is formed. Mold with fingers and when firm dip in melted coating chocolate, or fondant if desired.

BAKED FRUIT FUDGE

2 tablespoons butter
1 cup sugar
2 eggs
2 squares chocolate, melted
1 teaspoon lemon extract
1 teaspoon orange extract
½ teaspoon vanilla extract
½ cup flour
½ cup dates, raisins, figs, candied pineapple or cherries, chopped

Cream the butter and sugar together, then add the beaten egg yolks, melted chocolate, and extracts; beat well. Thoroughly blend in the flour and fold in the stiffly beaten egg whites.

Pour over the fruit arranged in a buttered baking pan and bake for about 30 minutes in a slow oven (300°). When cool, cut in squares.

This candy, like fruitcake, improves with age.

Roll the fudge balls in cocoa, coconut, chocolate decorations or chopped nuts



CARAMELS

BRAZIL CREAM CARAMELS

- 2 cups sugar
- 2 cups cream
- 2 tablespoons glucose
- ¼ cup butter
- 1 teaspoon lemon extract
- 1 cup Brazil-nut meats, chopped

Dissolve the sugar in 1 cup of cream, heating slowly. Add the glucose, and cook, stirring frequently, to 240°, or to the soft-ball stage. Add the remaining cream and the butter. Cook to 252°, or to the hard-ball stage. Remove from heat, add the lemon extract and nut meats, stirring as little as possible. Pour into buttered pan. Cut when cool.

Use English walnuts or black walnuts instead of Brazil nuts and use vanilla instead of lemon extract.

Caramels decorated with whole Brazil nuts or animal crackers will delight grown-ups as well as children

BROWN SUGAR CARAMELS

- 2 cups granulated sugar
- ½ cup boiling water
- 1 cup cream
- 1 tablespoon glucose
- 1 cup light brown sugar
- 1 cup nut meats, chopped
- 1 teaspoon vanilla extract

Place 1 cup of the granulated sugar in a saucepan and heat, stirring constantly, until melted. Slowly add the boiling water and stir until blended. Add the cream and glucose and stir for about 5 minutes. Then add the brown sugar and the remaining granulated sugar and cook to 245°, or to the firm-ball stage.

Remove from heat, add the nuts and the extract, and beat until creamy. Pour into a pan lined with waxed paper. Spread out smoothly and mark into squares while warm. Cut when cool.

Use evaporated milk for cream.

CHOCOLATE MOLASSES CARAMELS

- 3 cups sugar
- 1 cup butter
- 1 cup milk
- 1 tablespoon glucose
- 1 cup molasses
- 4 squares chocolate, chipped
- 1 teaspoon vanilla extract
- ½ teaspoon lemon extract

Place the sugar, butter, milk, glucose, molasses, and chocolate in a saucepan and cook, stirring constantly, to 252°; or to the hard-ball stage. Add the extracts and pour into buttered pans. When cool, cut into pieces with buttered scissors.

INEXPENSIVE MILK CARAMELS

- 2 cups sugar
- 1 cup light corn sirup
- 3 cups milk
- ¼ cup butter
- ½ teaspoon salt
- 1 teaspoon vanilla extract

Heat sugar and sirup in 1 cup of milk, stirring until dissolved. Then cook, stirring frequently, to 246°-248°, or to the firm-ball stage. Slowly add the second cup of milk, and repeat the cooking process. Add the final cup of milk, the butter and salt, and cook to 246°-248°, or until a ball tested in cold water is of the firmness desired in the finished caramel.

Remove from heat, add vanilla extract and pour at once into a buttered pan, marking in squares when cool.

Add chopped nuts or coconut.

Rich chewy caramels with your assortment of creamy candies add another notch to your reputation ➔



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HONEY RUM CARAMELS

- 2 cups sugar
- 2 cups strained honey
- 1 cup glucose
- 1 cup milk
- 4 cups cream
- 2 tablespoons butter
- 1 tablespoon rum
- 1 tablespoon vanilla extract

Place the sugar, honey, glucose, and milk in a saucepan; stir over a low heat until dissolved. Then cook, stirring frequently, to 250°, or to the hard-ball stage.

Add the cream gradually, boiling slowly and stirring constantly. Then add the butter, rum and vanilla extract and cook to 255°, or to the hard-ball stage. Pour at once into a buttered pan. Wrap in waxed paper when cut



Caramels are cheerful travelers, ideal for sending in gift boxes

MAPLE NUT CARAMELS

- 1 cup maple sirup
- 1 cup cream
- 1 teaspoon glucose
- Pinch of salt
- 2 tablespoons fondant
- 1 teaspoon lemon extract
- 1 cup nut meats, broken

Place the maple sirup, cream, glucose, and salt in a saucepan and heat, stirring constantly, until dissolved. Cook, stirring frequently, to 252°, or to the hard-ball stage. Remove from heat and let stand for 5 minutes. Then add the fondant, lemon extract, and nut meats. Stir until mixture begins to grain, then quickly pour into buttered pans.

When cool, mark into squares, breaking them apart when cold. Wrap in waxed paper.

Use evaporated milk instead of cream, if desired.

CARAMELS

TUTTI FRUTTI CANDY

- 6 cups sugar
- 2 cups water
- Pinch cream of tartar
- 1 cup figs, chopped
- 1 cup candied cherries, chopped
- 1 cup candied pineapple, chopped
- 1 cup preserved ginger, chopped
- 1 cup seeded raisins, chopped
- 1 cup nut meats, chopped
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract

Dissolve the sugar in the water; then add the cream of tartar and cook for about 15 minutes. Add the fruits and nut meats and cook to 300°, or to the hard-crack stage. Remove from heat, add extracts and beat until thick. Pour mixture into a damp cloth and shape into a loaf. When cold, cut into slices.

NUT DREAMS

- 1½ cups molasses
- ¾ cup sugar
- ¾ cup butter
- Pinch baking soda
- 2 cups figs, chopped
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- 1 teaspoon almond extract
- 1 cup pecan nut meats
- 1 cup hickory-nut meats
- 1 cup English walnut meats
- 1 cup Brazil-nut meats
- 1 cup blanched pistachio nuts

Place the molasses and sugar in a saucepan and cook, stirring constantly, to 260°, or to the hard-ball stage. Add the butter and continue to cook, stirring constantly, to 280°, or to the soft-crack stage.

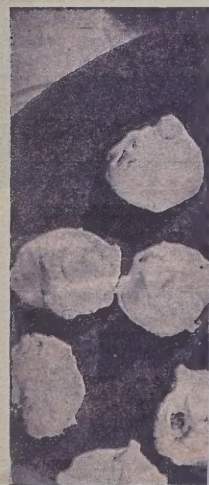
Add the soda, figs, extracts and the nuts broken in small pieces. Pour into a well-buttered mold or pan and leave in a cool place for 12 hours. Turn out and cut in slices. Wrap the slices in waxed paper.

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- 2 cups sugar
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- 2 egg whites
- 1 teaspoon va

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STANDARD DIVINITY

2 cups sugar
½ cup light corn sirup
¼ teaspoon salt
½ cup hot water
2 egg whites
1 teaspoon vanilla extract

Dissolve sugar, sirup, and salt in the hot water. Cook, without stirring, to 248°, or to the firm-ball stage; wash down with a damp cloth any crystals that may form on the sides of the pan during cooking. Remove from heat and pour gradually over the stiffly beaten egg whites, beating constantly with a wire whisk. Add extract and continue beating until mixture will hold its shape when dropped from a spoon. Drop by teaspoonfuls on waxed paper or spread into a buttered pan and mark in squares.

Note: Should the divinity become too stiff to manipulate, add a few drops of hot water to bring it back to spreading consistency. If for some reason the divinity does not harden, cook it over hot water until mixture will hold its shape. Chopped nuts, shredded coconut, or dried or candied fruits add interest to divinity and should be added during the beating process.

CHOCOLATE DIVINITY

From 1 to 2 squares of melted chocolate may be added to the beaten divinity mixture while it is still warm. As the chocolate tends to make the finished candy harder, it will be necessary to add a few drops of hot water to the mixture before turning it out of the bowl.

HONEY NUT DIVINITY

1 cup sugar
2 tablespoons strained honey
½ cup boiling water
2 teaspoons butter
1 egg white
½ teaspoon almond extract
Almonds or pecan nut meats

Place the sugar, honey, boiling water, and butter in a saucepan, stirring until dissolved. Cook slowly to 240°, or to the soft-ball stage. Pour the sirup over the stiffly beaten egg white, beating constantly. Add the almond extract and beat until creamy. Drop on waxed paper and decorate with nut meats.

*Fluffy nuggets of divinity
make lovely candies for the
bridge table*

CARAMEL DIVINITY

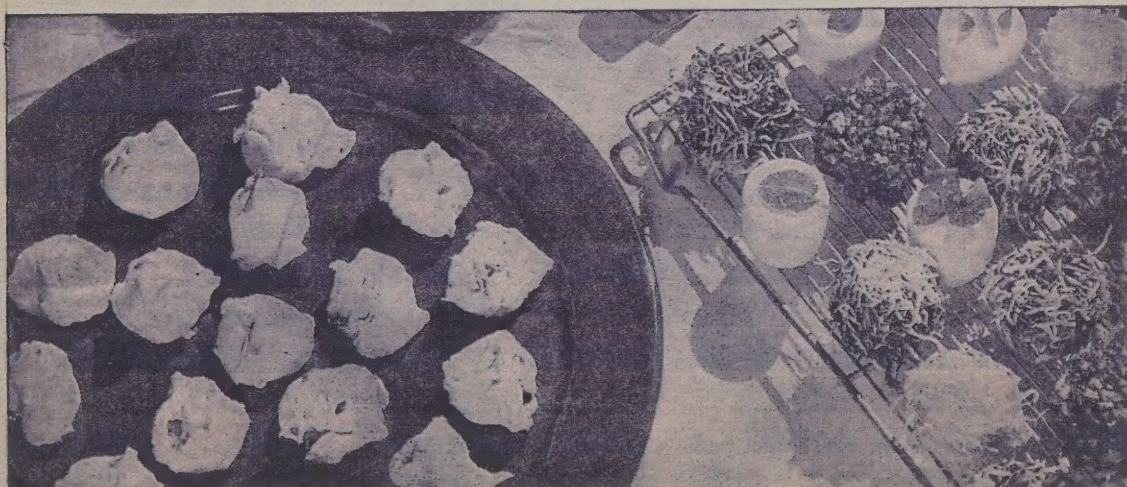
2 cups brown sugar
2 cups water
1 egg white
1 teaspoon vanilla extract

Melt and cook the brown sugar until it is caramelized. Slowly add the water and cook, stirring constantly, to 240°, or to the soft-ball stage. Then pour slowly into the stiffly beaten egg white, beating constantly. Add the vanilla extract and beat until mixture is thick enough to drop. Drop on waxed paper in tiny spoonfuls.

SEA FOAM

3 cups light brown sugar
¼ teaspoon salt
¾ cup water
2 egg whites
1 teaspoon vanilla extract

Dissolve the sugar and salt in the water. Cook, without stirring, to 255°, or to the hard-ball stage. Remove from heat and pour gradually over beaten egg whites, beating constantly. Add vanilla extract. Continue beating until candy cools and will hold its shape. Then drop by spoonfuls on waxed paper, or spread into buttered pan and mark in squares.



CHOCOLATE NOUGAT

- 2 cups sugar
- 1 teaspoon glucose
- ½ cup water, ¼ cup butter
- 1 teaspoon almond extract
- ½ cup grated chocolate, melted
- ¾ cup preserved cherries, chopped
- ¾ cup blanched almonds, chopped

Place the sugar in a saucepan, add the glucose, water, and butter. Dissolve and stir slowly over the heat; then cook, without stirring, to 240°, or to the soft-ball stage. Remove from heat and pour at once into a bowl, rinsed in cold water. When nearly cold, stir in the extract and add the melted chocolate. Beat until a firm mass is formed. Cover with waxed paper and a clean cloth and leave in a cool place for about ½ hour. Then knead until smooth and place in a double boiler, heating until warm enough to pour.

Mix in the cherries and the almonds and pour into a nougat frame lined with wafer paper. Cover with wafer paper and set a board and a heavy weight on the top. Leave for about 5 hours, then turn out and cut into strips.

Nougat is a luxurious sort of candy well worth the extra attention it requires

FRENCH NOUGAT

- 2 cups glucose
- 3 cups sugar
- 1 cup water
- 2 egg whites
- 1 cup almonds, blanched and chopped
- 1 teaspoon almond extract
- 1 cup candied angelica, cut into small pieces

Place the glucose, sugar, and water in a saucepan and cook to 270°, or to the soft-crack stage. Beat the egg whites to a stiff froth and gradually add the hot sirup, beating constantly.

When the mixture begins to set, add the almonds, almond extract, and angelica.

Pour at once into a nougat frame lined with wafer paper, cover top with wafer paper, then cover with a sheet of white paper, using a board and a heavy weight to press it flat.

Let stand for 12 hours. Cut into strips and wrap in waxed paper. Use chopped candied cherries instead of angelica.

CARAMEL NOUGAT

- 2 cups confectioners' sugar
- Juice of ½ lemon
- 1 teaspoon glucose
- 3 cups almonds, blanched and chopped

DIVINITIES AND NOUGATS

Place the sugar, lemon juice, and glucose in a saucepan and heat, stirring constantly, until the sugar melts and changes to a light brown color. Remove from heat and mix in the almonds, which have been warmed.

Return to heat and stir for a few minutes; then turn into a thickly buttered flat pan.

Press the nougat into warm greased molds, or mold small pieces with the fingers, on an oiled slab or table top. Set aside to cool.

NOUGAT MONTÉLIMAR

- 15 tablespoons strained honey
- 4 tablespoons glucose
- 2¼ cups sugar, ¾ cup water
- Pinch cream of tartar
- 3 egg whites
- 1 tablespoon vanilla extract
- 1 cup preserved cherries, chopped
- 5 cups almonds, blanched and shredded
- 1 cup pistachio nuts, blanched and shredded

Place the honey and glucose in a double boiler and cook, stirring constantly, until heated.

Place the sugar, water, and cream of tartar in a saucepan and cook to 290°, or to the soft-crack stage. Pour over the stiffly beaten egg whites, beating constantly; then add to the honey and glucose mixture in the double boiler. Heat and stir until the mixture becomes stiff, then add remaining ingredients.

Pour into nougat frames which have been lined with wafer paper, cover with the same kind of paper, then place a board and a heavy weight on top. Let stand until cold. Cut into bars with a sharp knife, using a sawing motion. Wrap in waxed paper.

BROWN MOLASSES

- 1 cup butter
- 1¼ cups brown
- 5 tablespoons w
- 1 tablespoon gli
- ¾ cup molasse

Place the butter, glucose, and molasses in a saucepan and dissolve. The constantly, to hard-ball stage. Turned pan.

Turn the corner of the middle of the buttered knife, equally and knead lightly for about pull out in strip in waxed paper. Sprinkle nuts on pan and mix the candy when it is

OLD-FASHIONED MOLASSES

- 1¼ cups sorghum molasses
- ¾ cup sugar
- 1 tablespoon vin
- 1 tablespoon but
- ⅛ teaspoon soda
- ⅛ teaspoon salt

Combine sorghum vinegar and cook the soft-crack occasionally to prevent move from heat, and salt, and stir blend. Pour into When cool enough gather into a between ungreased firm and light in pieces and wrap. Add a few drops mint or of pepper the above recipe



BROWN SUGAR MOLASSES KISSES

1 cup butter
1 1/4 cups brown sugar
5 tablespoons warm water
1 tablespoon glucose
3/4 cup molasses

Place the butter, sugar, water, glucose, and molasses in a large saucepan and heat slowly until dissolved. Then cook, stirring constantly, to 254°, or to the hard-ball stage. Pour into a buttered pan.

Turn the corners and sides into the middle of the batch with a buttered knife, to cool the candy equally and keep it soft. Pull lightly for about 10 minutes, then pull out in strips and cut. Wrap in waxed paper.

Sprinkle nuts over hot sirup in pan and mix thoroughly through candy when it is pulled.

OLD-FASHIONED MOLASSES TAFFY

1 1/4 cups sorghum or dark molasses
3/4 cup sugar
1 tablespoon vinegar
1 tablespoon butter
1/8 teaspoon soda
1/8 teaspoon salt

Combine sorghum, sugar and vinegar and cook to 270°, or to the soft-crack stage; stir occasionally to prevent burning. Remove from heat, add butter, soda, and salt, and stir just enough to blend. Pour into buttered pans. When cool enough to handle, gather into a ball and pull between ungreaased finger tips until firm and light in color. Cut into pieces and wrap in waxed paper. Add a few drops of oil of peppermint or of peppermint extract to the above recipe before pulling.

WHITE TAFFY

1 1/2 cups sugar, 1/2 cup water
1/2 tablespoon vinegar
1/4 teaspoon cream of tartar
1 teaspoon lemon extract

Place the sugar, water, vinegar, and cream of tartar in a saucepan. Cook to 290°, or to the soft-crack stage. Add the extract and pour out on a buttered platter. When cool enough to handle, pull until white and glossy. Cut into sticks or cushions.

WINTERGREEN KISSES

1 cup golden sirup
1 cup water
2 cups brown sugar
Pinch cream of tartar
1/2 teaspoon wintergreen extract
Few drops red food coloring

Place the sirup, water, and sugar in a saucepan and stir until the sugar is dissolved. Add the cream of tartar and cook to 250°, or to the hard-ball stage. Remove from heat and add the wintergreen extract and coloring. Pour into a buttered platter. Pull when cool enough to handle. Roll out, cut, and wrap in waxed paper.

TAFFY APPLES

2 cups sugar
1/2 cup water
Pinch cream of tartar
1/2 cup butter
1 teaspoon vinegar
1/2 cup cream
6 or 8 apples

Place the sugar and water in a saucepan and heat until dissolved. Add the cream of tartar, butter, vinegar and cream. Cook, stirring constantly, to 290°, or to the soft-crack stage. Remove from heat. Dip each apple, held by a skewer, into the boiled sirup and carefully place on a buttered plate to harden.



Taffy apples satisfy the children's sweet tooth and pay extra dividends in minerals and vitamins





CREAM KISSES

- 3 cups sugar, 1 cup water
- 1 teaspoon vinegar
- Pinch cream of tartar
- 1 cup rich cream
- 1 teaspoon vanilla extract
- ½ teaspoon lemon extract

Dissolve the sugar in the water and vinegar. Heat, and when boiling point is reached add the cream of tartar. Cook to 240°, or to the soft-ball stage, then slowly add the cream and cook to 254°, or to the hard-ball stage. Pour out into a buttered pan. When cool, add the extracts and pull until white. Cut.

SALT-WATER TAFFY

- 2 cups sugar
- 5 tablespoons water
- 1 tablespoon butter
- 1 teaspoon vanilla extract
- Pinch cream of tartar

Dissolve the sugar in the water. Add the butter and cook, without stirring, to 290°, or to the soft-crack stage. Add the extract and cream of tartar and pour into a buttered pan. When cool enough to handle, pull until white. Stretch out in front of a batch-warmer or in front of the range. Cut and wrap in waxed paper.

CHOCOLATE TAFFY

- 1 cup brown sugar
- ⅓ cup corn sirup
- ¾ cup water
- 1 cup molasses
- ¼ teaspoon salt
- 2 tablespoons butter
- 4 ounces (squares) chocolate, melted
- 1 tablespoon vanilla

Combine first 6 ingredients. Cook slowly, stirring constantly until mixture boils. Cook to 290° or to soft-crack stage. Pour into buttered pan, pour chocolate over candy and as edges cool fold in toward center. Add vanilla and continue folding until cool enough to pull. Pull until cold and cut into pieces.

NUT TAFFY

- 2 cups sugar
- 1 cup light corn sirup
- ½ cup chopped black walnuts

Boil sugar and sirup together to 272° or to soft-crack stage. Pour onto greased platter and sprinkle with nuts. When cool enough to handle, pull until cold, mixing nuts in well. Stretch into a rope and cut into pieces.

TAFFIES AND KISSES

Put aprons on your guests and have an old-fashioned taffy pull in the kitchen or rumpus room

HONEY PEPPERMINT TAFFY

- 1 cup sugar
- ½ cup golden sirup
- ½ cup strained honey
- Pinch cream of tartar
- 1 teaspoon vinegar
- 2 tablespoons butter
- 1 teaspoon peppermint extract

Place the sugar, golden sirup, and honey in a saucepan. Heat, and when the sugar is dissolved add the cream of tartar and boil, stirring constantly, for about 20 minutes.

Add the vinegar, butter and peppermint extract; allow to boil up, then pour into a buttered pan.

Pull when cool enough to handle and cut into cushions.

PEANUT-BUTTER TAFFY

- ¾ cup sugar
- 1 cup maple sirup
- ½ cup corn sirup
- ¼ teaspoon salt
- ⅓ cup water
- 2 ounces (squares) chocolate, melted
- ¼ cup peanut butter

Cook sugar, sirups, salt and water over low heat, stirring constantly until sugar is dissolved. Cook to 288° or to soft-crack stage. Add chocolate, pour into greased pan. When cool enough to pull spread with peanut butter, fold over and pull enough to mix peanut butter thoroughly with candy. Cut into pieces and wrap each piece in waxed paper.

Taffy is another good messenger to carry the season's greetings to your friends



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BRITTLES AND HARD CANDIES

BARLEY SUGAR

3 cups sugar, 2 cups water
1 lemon
Pinch cream of tartar

Dissolve the sugar in the water; then add the thin rind of the lemon and the cream of tartar. Cook to 240°, or to the soft-ball stage, then remove the lemon rind. Add the strained juice of the lemon and cook to 310°, or to the hard-crack stage, taking care that the sirup does not burn. (Sirup should be a delicate straw color.)

Pour onto a well-buttered platter or slab and when candy begins to set, cut in strips. When cool enough to handle, twist each strip. Keep in an airtight container.

BRITTLED ALMONDS

2 cups sugar, ½ cup water
Pinch cream of tartar
1 teaspoon lemon extract
2 cups almonds, blanched and split in halves

Dissolve the sugar in the water, add the cream of tartar and cook to 315°, or to the hard-crack stage. Add the extract. Sprinkle the almonds in a buttered pan and pour the boiling sirup over them. When cool mark into squares with a sharp knife. Break into pieces when cold.

HOREHOUND CANDY

1 ounce dried horehound
1½ cups water
1¾ pounds brown sugar
¼ cup corn sirup

Cook horehound slowly in water 30 minutes. Remove horehound. To liquid, add sugar and sirup. Cook to 300° or to hard-crack stage. Pour into greased pan and mark into squares.

TROPICAL NUGGETS

¼ cup Brazil nuts, sliced ⅛-inch thick
¼ cup seeded raisins
¼ cup figs, chopped
¼ cup shredded coconut
2 cups sugar
2 tablespoons butter
¼ cup vinegar
¼ cup water
1 teaspoon lemon extract

Place the nuts, raisins, figs and coconut in a buttered pan. Place the sugar, butter, vinegar, and water in a saucepan and cook to 290°, or to the soft-crack stage. Add the lemon extract and pour mixture over the fruit and nuts. Break into pieces when cold.

GINGER BARS

¾ cup molasses
2 tablespoons ground ginger
½ cup butter
1 cup brown sugar

Place the molasses, ginger, butter, and sugar in a large saucepan and cook to 300°, or to the hard-crack stage. Pour in buttered pans and cut into small bars. Wrap in waxed paper.

Note: Cinnamon bars are made in the same way, substituting ground cinnamon for the ginger.

STICK-JAW

3 cups granulated sugar
3 cups brown sugar
6 tablespoons glucose
4 cups water
1 teaspoon almond extract
1 teaspoon vanilla extract
4 cups shredded coconut

Place the sugars, glucose and water in a large saucepan and cook to 312°, or to the hard-crack stage. Add the extracts and coconut. Pour into an oiled platter and when cold, cut into squares.

BUTTERSCOTCHES

6 cups light brown sugar
2 cups water
Pinch cream of tartar
1½ cups butter, melted
2 teaspoons lemon extract

Place the sugar and water in a large saucepan and heat, stirring occasionally, until the boiling point is reached; add the cream of tartar. Cover and allow to boil for 10 minutes. Remove the cover, then cook to 310°, or to the hard-crack stage. Add the melted butter and lemon extract and remove from heat when blended with the sirup. Pour between buttered candy bars, or into buttered pan.

When cold, cut with buttered scissors into small pieces and wrap in waxed paper.

ALMOND BUTTER CRUNCH

1 cup butter
1 cup sugar
½ cup finely chopped blanched almonds, lightly toasted
4 ounces (squares) dipping chocolate

Combine butter and sugar and heat slowly, stirring constantly until sugar is dissolved. Cook to hard-crack stage (310°), stirring occasionally to prevent burning. Add ¼ cup nuts and pour into buttered (8x8 inch) pan. When cold, heat chocolate over boiling water until partly melted. Remove from heat and stir rapidly until completely melted. Spread ½ the chocolate over cooled candy and sprinkle with 2 tablespoons nuts. When firm, invert crunch and cover with remaining chocolate. Sprinkle remaining nuts over top. When firm, break into small irregular pieces. Makes 1¼ pounds.

RICE FLAKE CANDY

1 cup sugar
1 cup brown sugar
¾ cup dark corn
½ cup water
1 tablespoon butter
2 teaspoons vinegar
1 teaspoon vanilla
4 cups rice flakes
1 cup peanuts or

Combine first 6 ingredients and cook to 24



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RICE FLAKES CANDIES

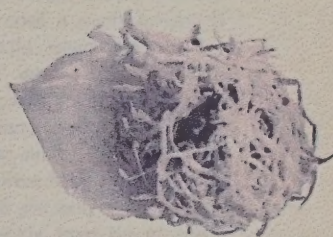
- 1 cup sugar
- 1 cup brown sugar
- 3/4 cup dark corn sirup
- 1/2 cup water
- 1 tablespoon butter
- 2 teaspoons vinegar
- 1 teaspoon vanilla
- 4 cups rice flakes
- 1 cup peanuts or other nuts

Combine first 6 ingredients, cover
and cook to 240° or to soft-

ball stage. Cool slightly, add va-
nilla and pour over mixture of rice
flakes and nuts. Pour into pan
and cut into bars when cool.

HOBGOBLINS—Shape into balls
instead of bars, insert a wooden
stick in each. Steam figs and
large prunes until tender, remove
pits and fill centers with candy.
Make features on each with
slivers of blanched almonds. On
each skewer place a marshmallow,
then a prune or fig head.

*Interesting candies may be
made from cereal flakes*



*Halloween hobgoblins are
made of cereal flake balls,
marshmallows, figs, prunes
and nuts*





The fortunate possessor of candy molds can make these fascinating lollypops

POPCORN BRITTLE

- 2 cups sugar
- $\frac{3}{4}$ cup corn sirup
- $\frac{1}{4}$ cup molasses
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ teaspoon cream of tartar
- 2 tablespoons butter
- $\frac{1}{2}$ teaspoon baking soda
- 1 quart (4 cups) popped corn

Cook all ingredients except butter, soda, and corn to 272° or until a small amount of sirup will crack when tested in cold water. Add butter and soda; blend and stir in popped corn. Pour into buttered shallow pan. When cold, break into pieces.

Puffed cereals or cereal flakes may be used in place of popped corn.

MAPLE BRITTLE

- 3 cups maple sugar
- 1 cup corn sirup
- 3 tablespoons water
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon vanilla
- 1 cup chopped nut meats

Spread nuts in buttered pan. Cook sugar, sirup and water to 395° or to hard-crack stage. Add butter and cook to 300°. Add soda and vanilla. Pour into pan; cool. Break into pieces.

BUTTER BRICKLE

- $1\frac{1}{4}$ cups butter
- $2\frac{1}{4}$ cups sugar
- 1 tablespoon salt
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ pound unblanched almonds
- 1 teaspoon soda
- $\frac{1}{4}$ pound blanched roasted almonds
- $\frac{1}{2}$ pound English walnuts
- $\frac{1}{4}$ pound milk chocolate

Combine first 4 ingredients. Heat to boiling, add unblanched almonds and cook to 290° or to hard-crack stage. Stir occasionally. Add soda, blanched almonds and half the walnuts. Pour into buttered pan. Brush with melted chocolate and sprinkle with remaining nuts.

BLACK WALNUT CRUNCH

- 6 cups sugar
- 1 tablespoon butter
- 2 tablespoons molasses
- $\frac{1}{2}$ cup cider vinegar
- 2 cups water
- 3 cups black walnut meats, finely ground
- 1 teaspoon almond extract
- 1 teaspoon orange extract

Place the sugar in a saucepan, add the butter, molasses, vinegar and water; cook to 290°, or to the soft-crack stage. Stir briskly for about $\frac{1}{2}$ minute, then quickly mix in the nuts and extracts. Press out in a buttered pan.

BRITTLES AND HARD CANDIES

LOLLYPOPS

- 1 cup sugar
- $\frac{1}{3}$ cup light corn sirup
- $\frac{2}{3}$ cup water
- 6-8 drops peppermint oil
- Vegetable coloring

Mix sugar, corn sirup and water, cook over low heat, stirring until sugar is dissolved and mixture boils. Continue boiling without stirring, until a small amount is very brittle when dropped into cold water (310°). Wash away crystals from sides of pan with a damp cloth. Cook slowly at end so sirup will not discolor. Remove from heat, add flavor and color and stir only to mix. Drop sirup quickly from tip of spoon onto flat greased surface, press one end of wooden skewer into edge of each lollypop. When firm but still warm, loosen from surface to prevent cracking.

SPICED CHOCOLATE SQUARES

- 2 cups brown sugar
- $\frac{1}{2}$ cup water
- 1 teaspoon mixed spices
- 2 teaspoons butter
- $\frac{1}{2}$ cup grated chocolate
- Pinch cream of tartar

Place all ingredients in a saucepan. Cook to 300°, or to the hard-crack stage. Remove from heat and pour into buttered pans. When cool mark in squares.

PEANUT BRITTLE

- Peanuts
- 2 cups sugar

Cover the bottom of a buttered shallow pan with peanuts. Place the sugar in a heavy iron skillet and heat, stirring constantly until melted, to a light brown color. Pour at once over the nuts and let stand until hard. Break up into pieces.

COCONUT

- 1 cup ground almonds
 - $\frac{1}{2}$ cup sugar
 - 1 teaspoon almond extract
 - 1 egg white
 - Food coloring
 - Shredded coconut
- Mix the almonds extract, and egg paste. Let stand. Color as desired. Roll in coconut. Let stand in well. Then again. Let stand.

FROSTING

- 1 egg white
 - 1 teaspoon water
 - Sugar
 - Small bunches of grapes
- Beat the egg white then add the sugar on a paper and set in. Dip small bunches of grapes into the sugar all over a wire rack to dry. For green grapes yellow or pink.



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COCONUT KISSES

1 cup ground almonds
½ cup sugar
1 teaspoon almond extract
1 egg white
Food coloring
Shredded coconut

Mix the almonds, sugar, almond
extract, and egg white to a stiff
paste. Let stand for 24 hours.
Color as desired and make into
balls. Roll in coconut, pressing
it in well. Then roll in coconut
again. Let stand to harden.

FROSTED FRUIT

1 egg white
1 teaspoon water
Sugar
Small bunches of fruits

Beat the egg white until stiff,
then add the water. Sprinkle
some sugar on a sheet of white
paper and set in a warm place.
Dip small bunches of currants or
grapes into the egg, then shake
the sugar all over them; place on
a wire rack to dry.

For green grapes, color the sugar
yellow or pink

CHOCOLATE FRUIT BARS

½ cup dates, stoned
½ cup seedless raisins
½ cup candied citron peel,
chopped
½ cup candied lemon and orange
peel, chopped
¼ cup currants
½ cup pine nuts, or blanched
almonds
1 egg white
2 tablespoons water
1 teaspoon vanilla extract
Confectioners' sugar
Melted chocolate

Put all the fruits and nuts
through a food chopper. Place
the egg white in a bowl, add
the water, vanilla extract, fruits,
and enough sifted confectioners'
sugar to form a stiff paste. Pat
out in a shallow greased pan.
Let the mixture dry for 4 hours,
then brush over with melted
chocolate. When dry, turn out
on waxed paper and brush the
other side with chocolate.

*This harlequin effect is
easily achieved by using
candy of different flavors
and colors*



CHOCOLATE EASTER EGG

2 cups confectioners' sugar
1 egg white
Water
2 teaspoons vanilla extract
Melted coating chocolate

Sift the sugar into a bowl. Beat
the egg white with an equal
amount of cold water and add
to the sugar. Add the vanilla
extract and stir until the mix-
ture is a creamy mass. (Mixture
should be so stiff that it can
scarcely be stirred.)
Mold with the hands into a large
Easter egg. Roll in melted coat-
ing chocolate and set aside to
harden. Serve in slices.





FRUIT CREAMS

- 1 cup confectioners' sugar
- Pinch cream of tartar
- Lemon or orange juice
- Few drops yellow or orange food coloring
- Lemon or orange extract
- Candied lemon or orange peel

Sift the sugar into a bowl, add the cream of tartar and enough strained lemon juice to make a stiff paste; add coloring.

Sift some confectioners' sugar on a breadboard, dust the hands with confectioners' sugar, and knead a few drops of extract into the cream. Roll out to a quarter of an inch in thickness and cut into small pieces. Decorate with thin strips of candied peel.

GINGEREES

- 3 cups dates, stoned
- 1 cup black walnut meats, chopped
- 1 tablespoon ginger sirup
- 1 tablespoon preserved ginger, chopped
- Colored coconut

Chop the dates, add the walnut meats, ginger sirup and chopped ginger, then run through a food chopper. Make into balls and roll in coconut.

PEPPERMINT CREAMS

- 1 egg white
- Peppermint extract
- Confectioners' sugar
- Royal Icing

Place the egg white in a bowl and add a few drops of peppermint extract. Add sifted confectioners' sugar until the mixture can easily be molded.

Then either form mixture into small balls and flatten into round lozenge shapes, or roll out with a rolling pin and cut into rounds with a small cutter. Place on waxed paper on a wire rack until dry. Decorate with Royal Icing, using a pastry tube to form flowers or lettering. Other flavorings may be used and an assortment of colored candies may be produced by adding food coloring.



UNCOOKED CANDIES

Mix the fruit peel with the candy occasionally instead of using on the top. Nuts may be used sometimes for variety

BALTIMORE LAYER CANDY

- 5 egg whites
- 1 teaspoon lemon extract
- 2½ tablespoons cream
- 1 cup shredded coconut, chopped
- Confectioners' sugar
- Few drops red food coloring
- Oil of wintergreen
- 1 teaspoon vanilla extract
- 1 square chocolate, melted
- Few drops green food coloring
- 1 teaspoon almond extract
- 6 tablespoons almonds, chopped
- Few drops orange food coloring
- ½ teaspoon orange extract
- 1 orange

Beat one of the egg whites, add the lemon extract, ½ tablespoon of the cream, and the coconut, and mix with enough sifted confectioners' sugar to stiffen. Knead thoroughly, then spread evenly in the bottom of a pan lined with waxed paper.

The other four layers are made in the same way, except that the color and flavor of each are different. The second layer is colored with a few drops of red and flavored with wintergreen; the third is mixed with the vanilla extract and melted chocolate; the fourth with green color, the almond extract, and the chopped almonds, while the fifth is prepared with orange color, orange extract, and the grated rind and juice of the orange.

Spread one over the other and let stand for 2 days. Then turn out on a board dusted with confectioners' sugar and allow to stand for 3 days before slicing. Wrap each piece in waxed paper and keep in airtight tins.

MAPLE CREAM

- 1 cup maple sugar
- 1 cup light brown sugar
- ¼ cup water
- ½ teaspoon almond extract
- Walnut meats

Cook the sugars and water at 240°, or to the soft-ball stage, add the almond extract, lukewarm, then beat until creamy, yet firm. Knead smooth, form into squares and press a walnut meat in each ball.

MAPLE BRIT

- 3 cups maple sugar
- 1 cup cold water
- 1 cup molasses
- 1 tablespoon maple sirup
- Pinch cream of tartar
- ½ cup butter
- 2 teaspoons soda
- 1 tablespoon boiling water
- 1 teaspoon lemon extract
- 1 cup Brazil-nut meats

Cook the sugar, water and cream of tartar at 300°, or to the hard-ball stage. Add the butter, boil 5 minutes, then remove. Add the soda dissolved in boiling water, and the lemon extract. As soon as mixture begins to foam pour out in small platters, spreading with a knife. Sprinkle with the chocolate.

14-MINUTE MAPLE CANDY

- 4 cups maple sirup
- 1 cup cream, ¼ cup butter
- 1 cup nut meats, chopped
- 1 teaspoon lemon extract

Cook the maple sirup, butter for 9 minutes. When boiling point is reached, remove from heat, add the nut meats, lemon extract and stir for 1 minute. Pour into buttered pan and cool, cut into squares.

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MAPLE CANDIES

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MAPLE CREAMS

1 cup maple sugar
1 cup light brown sugar
 $\frac{1}{4}$ cup water
 $\frac{1}{2}$ teaspoon almond extract
Walnut meats

Cook the sugars and water to
240°, or to the soft-ball stage;
add the almond extract. Cool to
lukewarm, then beat until
creamy, yet firm. Knead until
smooth, form into small balls,
and press a walnut meat into
each ball.

MAPLE BRITTLE

3 cups maple sugar
1 cup cold water
1 cup molasses
1 tablespoon maple sirup
Pinch cream of tartar
 $\frac{1}{2}$ cup butter
2 teaspoons soda
1 tablespoon boiling water
1 teaspoon lemon extract
1 cup Brazil-nut meats, chopped

Cook the sugar, water, molasses,
sirup and cream of tartar to
300°, or to the hard-crack stage.
Add the butter, boil for 4 min-
utes, then remove from heat.
Add the soda dissolved in the
boiling water, and the lemon ex-
tract. As soon as mixture begins
to foam pour out in buttered
platters, spreading very thin.
Sprinkle with the chopped nuts.

14-MINUTE MAPLE CANDY

4 cups maple sirup
1 cup cream, $\frac{1}{4}$ cup butter
1 cup nut meats, chopped
1 teaspoon lemon extract

Cook the maple sirup, cream, and
butter for 9 minutes after the
boiling point is reached. Remove
from heat, add the nut meats and
extract and stir for 5 minutes.
Pour into buttered pans and when
cool, cut into squares.

MAPLE MOLASSES GEMS

4 cups molasses
1 cup brown sugar
1 cup maple sugar
Pinch cream of tartar
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ teaspoon vinegar
Pinch of salt
1 teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon almond extract
2 cups pecan nut meats, chopped

Cook the molasses, sugars, and
cream of tartar to 256°, or to the
hard-ball stage. Add the butter,
vinegar, salt, extracts, and the
chopped nut meats. Stir lightly
to blend and pour into buttered
pans, marking off while soft into
sticks, squares, cushions, or other
desired shapes. Walnuts or but-
ternuts may be used.

*Maple candy is just another
debt we owe New England*



COCONUT CANDIES

COCONUT CARAMELS

- 1 cup shredded coconut, chopped
- 1 cup milk
- Pinch cream of tartar
- 1 cup butter, 2 cups sugar
- 1 cup cream
- 1 teaspoon vanilla extract
- Few drops red food coloring

Soak the coconut in the milk for about 20 minutes. Put mixture in a saucepan, adding the cream of tartar, butter, and sugar. Cook, stirring constantly, to 240°, or to the soft-ball stage. Add the cream, extract, and coloring. Continue cooking and stirring to 256°, or to the hard-ball stage. Pour at once into buttered pans. When cool, cut into squares.

COCONUT DROPS

- 4 cups sugar
- ½ cup coconut milk
- 1 large coconut, grated
- ½ teaspoon almond extract

Place the sugar and the coconut milk in a saucepan and heat, stirring constantly, to 218°. Then add the grated coconut and cook for 15 minutes, stirring constantly. Remove from heat and beat until thick. Drop from a spoon on waxed paper.

COCONUT DAINTIES

- 1 large coconut
- 4 cups sugar
- 1 egg white
- ½ teaspoon almond extract

Grate the coconut and put it in a large saucepan with the sugar, egg and coconut milk. Stir continually while cooking, until the candy begins to sugar. Remove from heat at once, add the almond extract and beat until creamy. Then drop by spoonfuls on buttered pans. Sprinkle finely chopped coconut over the top of each drop.

COCONUT CONES

- 4 cups sugar
- 1 cup water
- Pinch cream of tartar
- Shredded coconut, chopped
- 1 teaspoon almond extract

Dissolve the sugar in the water in a saucepan. Add the cream of tartar and cook, without stirring, to 290°, or to the soft-crack stage. Stir in sufficient chopped coconut to thicken mixture so that it can be molded. Add the extract. Shape into cones and place on waxed paper to dry. Omit almond extract; use vanilla.

COCONUT STRAWS

- 2 cups sugar
- 1 cup water
- 1 large coconut
- Ground ginger, Colored sugar

Dissolve the sugar in the water by heating slowly. Then cook to 236°, or to the soft-ball stage. Remove the brown skin from the coconut meat and cut into match-like strips. Cook the coconut in the sirup until tender. Remove from sirup and sprinkle well with ground ginger. Dry in a slow oven (300°), then roll in colored sugar.

Use cinnamon instead of ginger and roll in red sugar.

Add 2 drops oil of lime, roll in green sugar.

COCONUT SQUARES

- 2 cups sugar
- ½ cup water
- 1 tablespoon glucose
- 2 tablespoons butter, melted
- 1 cup shredded coconut
- 1 teaspoon almond extract

Place the sugar, water, and glucose in a saucepan; dissolve over a low heat, then cook, stirring constantly, to 230°, or to the thread stage. Add the melted butter and continue cooking and stirring to 240°, or to the soft-ball stage. Cool to lukewarm, then beat until thick and white. Let stand for 1 hour.

Knead until creamy; return to saucepan, add the coconut and extract and mix well; then pour into a buttered pan and leave covered overnight.

Cut in squares and allow to dry on waxed paper for a few hours.

You may like to coat your coconut balls with more coconut

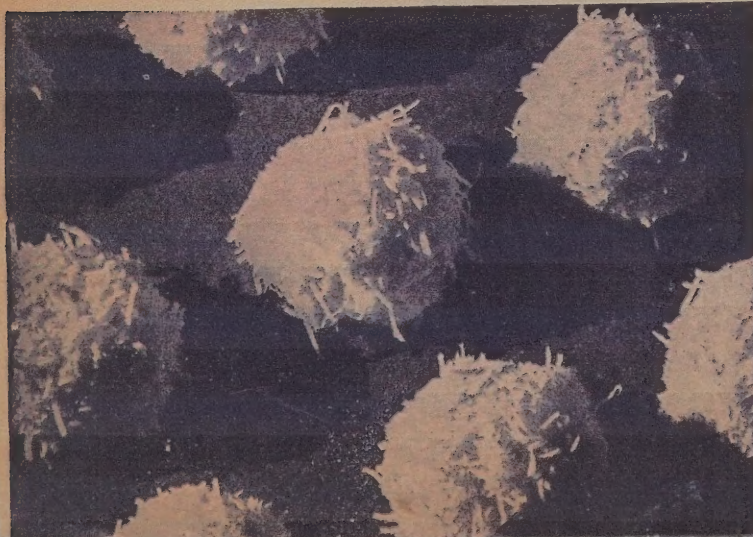
Marzipan is a candy that has been made in Europe for centuries. The name, originally, means almond paste. It serves to tell the marzipan-maker the proportion of ground almonds to sugar.

It is hardly necessary to determine its ideal proportions usually. Marzipans usually consist of tiny fruits, flowers, and are colored. These can be made in a bit of practice, and the simplest or, if special molds are more elaborate and looking confectionery. To further zipans, such as fondant, melted coconut sirup, colored sugar, coconut may be shaping and drying.

The making of marzipan is so simple as, or parts of almond paste be purchased from and vanilla fondant. Basic recipes given wide variation in provide a means of individual tastes.

Marzipan molds, almond paste, are. They are sometimes special preparation plaster of Paris, signs to form vegetables, shells, fish, etc. The molds are washed, but before first time should be brushed with olive oil with a soft cloth.

Marzipan lends infinite varieties and disguises



ONUT STRAWS

sugar
water
coconut
ginger, Colored sugar

the sugar in the water
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to the soft-ball stage.
the brown skin from the
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may like to coat your
ut balls with more co-

MARZIPANS

Marzipan is a confection that
has been made in Europe for cen-
turies. The name, translated lit-
erally, means almond-bread and
serves to tell the prospective
marzipan-maker that a founda-
tion of ground almonds is used.

It is hardly necessary to bite into
a marzipan, however, in order to
determine its identity, because
marzipans usually take the shape
of tiny fruits, flowers and vege-
tables and are colored accord-
ingly. These can be fashioned, after
a bit of practice, with the fingers
and the simplest kitchen tools;
or, if special molds are available,
more elaborate and professional-
looking confections may be pro-
duced. To further embellish mar-
zipans, such coatings as melted
fondant, melted chocolate, glacé
sirup, colored sugar, and tinted
coconut may be applied after
shaping and drying.

The making of marzipans can be
so simple as combining equal
parts of almond paste, which can
be purchased from a confectioner,
and vanilla fondant; however, the
basic recipes given here show the
wide variation in marzipans and
provide a means of pleasing in-
dividual tastes.

Marzipan molds, for marzipan or
almond paste, are made of metal.
They are sometimes made of a
special preparation mounted in
plaster of Paris, of various de-
signs to form vegetables, fruits,
nuts, shells, fish, in great varie-
ty. The molds should not be
washed, but before using for the
first time should be lightly
brushed with olive oil and wiped
with a soft cloth.

*Marzipan lends itself to an
infinite variety of shapes
and disguises*



SIMPLE COOKED MARZIPAN

3 cups sugar
1 cup water
5 cups ground almonds
Flavoring extract to taste
Food coloring

Dissolve the sugar and water in
a saucepan and add the almonds.
Cook, stirring constantly, until
the mass will not adhere to the
pan. Then remove from heat and
turn out onto a clean marble
slab, enamel table top, or bak-
ing sheet. Knead until smooth,
adding extract and coloring while
mixture is still warm. Shape as
desired.



UNCOOKED MARZIPAN

½ cup confectioners' sugar
½ cup granulated sugar
2 cups ground almonds
2 egg whites
Flavoring extract
Food coloring

Sift the sugars together, then
add the almonds and mix well.
Beat the egg whites until frothy
and blend into the sugar and al-
mond mixture; add extract and
coloring. Knead until smooth. If
necessary, add a little more sug-
ar to form a stiff paste.

Allow mixture to stand for a
few hours, then press small
pieces of it into molds or make
into dainty shapes; or roll out
and cut with small cutters. This
marzipan should be used at once
as it does not keep for any length
of time.



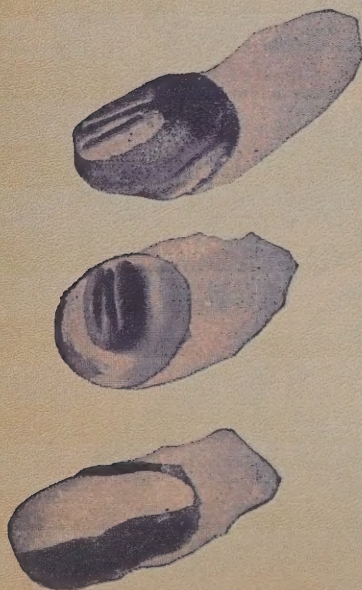
MAKE-UP-AND-USE-LATER MARZIPAN

4 cups ground almonds
 1 1/4 pounds flavored fondant
 4 cups sugar
 2 cups water
 1 tablespoon glucose
 Flavoring extract to taste
 Food coloring

Rub the almonds into the fondant with a wooden spoon, blending thoroughly.

Place the sugar and water in a saucepan and heat slowly until dissolved. Add the glucose and boil, without stirring, to 250°, or until it forms a hard ball when tested in cold water. Quickly add sirup to the fondant and almond mixture and stir until mixture begins to harden. Then turn out onto a clean, hard surface and knead until smooth. Add extract and flavoring while warm. This marzipan keeps well if wrapped first in waxed paper, then in a clean cloth, and stored in an airtight box.

Note: If too hard when wanted, add a few drops of lukewarm water and mix well.



MARZIPAN GOODIES

STUFFED FRUITS—Stuff glacé cherries, dates, prunes, figs and raisins with bits of marzipan, adding a decorative finish if desired.

MARZIPAN BARS—Roll out a piece of colored marzipan and cover with a layer of fondant. Top with a layer of marzipan and cut into bars. A glacé or melted chocolate covering may be added when the bars are dried.

HARLEQUIN BALLS—Roll two colored pieces of marzipan lightly between the palms and the colors will blend, making an attractive harlequin ball.



STUFFED NUTS—Secure two halves of pecans or walnut meats with a small piece of tinted marzipan and cover with glacé sirup.

MARZIPAN STILL-LIFES—With a good smooth marzipan paste, a variety of food colorings and a bit of ingenuity, it is possible to make almost any kind of vegetable, fruit or flower. Among the simplest to make are carrots, green beans, peas in the pod, pumpkins, apples, oranges, bananas, rosebuds, violets, and Easter lilies.

The following examples will serve to show how certain realistic effects can be achieved.



POTATOES—Shape small pieces of uncolored marzipan like potatoes, making dents for the eyes with a small skewer. Roll in cocoa or cinnamon.

PEARS—Mold yellow-tinted marzipan in the shape of a small pear, making the stem and blossom ends with cloves. With a brush, apply diluted red food coloring to one side of the pear.

STRAWBERRIES—Simply tuck green paper hulls into the tops of marzipan strawberries, which have been dried, dipped in beaten egg white, and rolled in red sugar.

GOLDEN MARZIPAN

1 cup confectioners' sugar
 2 cups ground almonds
 1 egg
 1 egg yolk
 1/8 teaspoon salt
 3 drops almond extract

Mix all ingredients thoroughly and knead until smooth. Cover with damp towel and let stand 24 hours before shaping. Shape and decorate as desired. Makes about 1 pound.

A glacé is a hard, shiny coating, made of sugar and water, that is applied to fruits, nuts and marzipans to increase their eye and taste appeal. To become an expert in the art of glacéing requires the observance of a few simple rules, and, of course, it is practice that makes a real perfection, particularly in dipping.

Fruits and nuts that are to be glacéed must be perfectly dry, as moisture is fatal to the process.

Because of this, berries and more juicy fruits cannot be glacéed. Oranges, kumquats, cherries, grapes with a bit of the stems left on, prunes, figs, and candied peel are among the fruits most

easily glacéed, while nuts are the easiest of all.

Walnuts, almonds, peanuts, Brazil nuts, pecans, and the large chestnuts are those most generally used. When glacéing nuts it is well to remember that almonds and pistachios should be blanched and dried thoroughly; almonds should be delicately browned in the oven and all other nuts should be freshened in the oven, if necessary.

Other points to keep in mind when glacéing are to have the fruits and nuts in readiness before making the sirup, and if possible choose a dry, cool day for the operation. Glacéed fruits

and nuts should be made with the idea of serving them in a short time, as they soften upon standing.

HONEY GLACÉED CHERRIES

Boil 1 cup honey for 5 minutes in top of double-boiler. Replace over boiling water. Dip oxheart or Queen Anne cherries into honey with a fork and place on buttered pan to harden.

Your breakfast orange makes a glamorous appearance in the evening as glacé, paste, peel or crumble



GLACÉING FRUITS AND NUTS

2 cups sugar, 1 cup water
Pinch cream of tartar

Place sugar and water in a saucepan and cook, stirring until dissolved. Then add the cream of tartar and cook, without stirring, until a temperature of 290° is reached, or to the soft-crack stage. (Without shaking the saucepan, wash away any sugar crystals that may form on the sides of the pan during cooking.) When done, remove from heat and set in pan of boiling water to prevent hardening.

Dip each fruit or nut, one at a time, into the hot sirup, taking care to have it completely covered; then lay on buttered pans to dry. Set in a cool place to harden. If the first dipping is not successful, repeat the operation. Place each one in a paper case and keep in an airtight box.

Candied orange or grapefruit peel appears in many shapes, long narrow strips are the most popular

CANDIED ORANGE PEEL

4 large navel oranges
Sugar
Cold water

Peel oranges and cut the rinds into pieces of uniform size, about 1 inch long, by ¼ inch wide. Place in a saucepan, cover with cold water, and bring almost to the boiling point, but do not boil. Pour off the scalding water and repeat this process two more times. Add to the peel its own weight in granulated sugar, cover with cold water, and boil until no sirup shows in the saucepan when it is tipped. Spread on a buttered platter, and roll in sugar when partially cooled.

Lemon peel may be candied in the same way.

The peel of oranges, lemons or grapefruit may be candied in larger pieces as halves or quarters if a longer cooking time in the sirup is allowed. Dry thoroughly before packing in airtight containers.

CANDIED GRAPEFRUIT PEEL

1 large grapefruit
Cold water
Sugar

Wash the grapefruit, peel, and cut the rind into pieces ½ inch wide; place in a saucepan and cover with cold water.

Bring to boiling point and boil for 5 minutes; repeat 3 times. Boil the rind in a fourth water until tender, then drain and place in a fifth water, adding 1 cup of sugar to each cup of rind. Boil until the liquid becomes a thick sirup. Drain and roll in sugar.

The sirup may be flavored with a few drops almond extract.

MARRONS GLACÉS

Remove the shells and skins from chestnuts and soak overnight in water to which a little lemon juice has been added. In the morning drain the nuts and cook in water until tender; drain.

Allowing 2 cups of sugar and 2 cups of water for each pint of nuts, make a sirup by boiling the sugar and water together for about 20 minutes. Then drop in the nuts and simmer for about 10 minutes. Remove from heat and let stand overnight.

The following day drain off the sirup and boil for about 10 minutes; drop in the nuts and heat to the boiling point; then let stand for another 24 hours. Repeat the process of boiling the sirup, heating the nuts, and cooling for 24 hours. Drain the nuts from the sirup and spread on buttered plates. Dry in a very slow oven.

Boil the sirup until very thick, and pour over the nuts, a little at a time, until all is used. Store in jars until ready to use.



CANDY CUPS

4 cups sugar
2 cups boiling water
Pinch cream of tartar
1 teaspoon lemon extract

Dissolve the sugar in the water by heating slowly. Add the cream of tartar and cook, without stirring, to 290°, or to the soft-crack stage. Add the extract; remove from heat, set in a pan of cold water, then in a pan of hot water.

Brush the sides and bottom of a timbale iron with olive oil; lower the iron into the hot sirup to three-fourths of its depth; lift carefully from the sirup, then drain and invert.

Keep the iron in motion until cool enough for the cup to be removed. Cool the iron again before dipping it in the sirup.

These candy cups may be filled with candies, ice cream or whipped cream.

Note: The sirup may be colored if desired. Use vanilla or peppermint instead of lemon extract.

MOLASSES POPCORN BALLS

2 cups sugar
5 tablespoons water
Pinch cream of tartar
5 tablespoons molasses
2 tablespoons butter
1 teaspoon vanilla extract
2 cups popcorn

Cook the sugar, water, cream of tartar, and molasses to 250°, or to the hard-ball stage.

Remove from heat and when the bubbling stops, add the butter and extract. Add popcorn.

Stir gently until the corn is well coated with sirup. Pour into buttered pans and when cool enough to handle, roll into balls.

ACORNS

½ pound Malaga grapes
2 ounces (squares) chocolate
1 cup sugar

Wash grapes, leave small stem on each grape; dry. Melt chocolate. Cool slightly. Dip stem end of grapes one at a time into chocolate to about ¼ the depth of grapes. Remove from chocolate, then push chocolate end into sugar and place on waxed paper to harden.

ORANGE DAINTIES

3 cups brown sugar
¼ cup butter
1 cup water
Pinch cream of tartar
1 teaspoon orange extract
2 cups candied orange peel, chopped
2 cups nut meats, chopped
Few drops orange food coloring

Place the sugar, butter and water in a saucepan and heat until sugar is dissolved. Add the cream of tartar and cook to 245°, or to the firm-ball stage. Add the orange extract, orange peel, nut meats and orange coloring. Cool

to lukewarm. Then beat until creamy and drop by teaspoons on waxed paper.

OPERA CREAMS

3 cups sugar
½ cup cream
½ cup milk
1 tablespoon glucose
2 teaspoons vanilla extract
Confectioners' sugar

Place the sugar, cream, milk and glucose in a saucepan; bring slowly to boiling point, stirring constantly. Then cook, stirring constantly, to 240°, or to the soft-ball stage. Let stand for 1 minute, then pour gently into a wet platter. When cool, beat with a wooden spoon until thick. Cover, let stand for about 1 hour, then add the vanilla extract. Knead until creamy, using confectioners' sugar to prevent sticking. Cover, let stand for about 3 hours, then roll out and cut into squares. Allow to harden on waxed paper for 24 hours.

Orange dainties are a new variety of candy, delicious and easy to make



GUMDROPS

- 1 pound gum arabic
- 3 cups water
- 2 cups sugar
- Food coloring
- Flavoring extract to taste

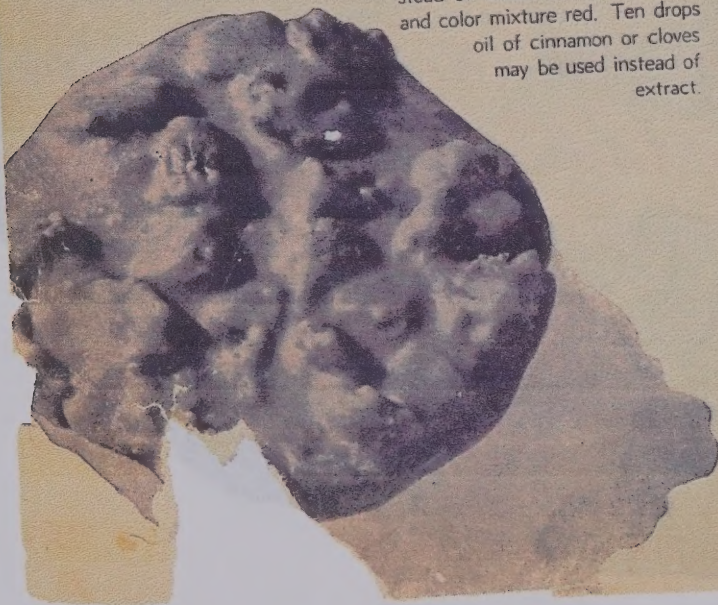
Soak the gum arabic in the water overnight; then carefully dissolve it over hot water, strain, and add the sugar.

Heat until the sugar is dissolved, then add coloring and flavoring, and remove from heat. When as thick as honey, pour the mixture into starch molds. Set in a warm place for several days, or until the drops are hard enough to handle. Then dampen slightly and shape by rolling in sugar.

PRALINES

- 2 cups brown sugar
- 1/2 cup water
- 1 teaspoon vanilla extract
- 1 cup pecan nut meats, chopped

Cook the sugar and water together to 240°, or to the soft-ball stage. Remove from heat and beat until creamy, then add the vanilla extract and nut meats. Pour in large round wafers on waxed paper.

**TURKISH PASTE**

- 2 tablespoons unflavored gelatin
- 1/2 cup cold water
- 2 cups sugar
- 1/4 teaspoon salt
- 1/2 cup boiling water
- 1/4 cup orange juice
- 2 tablespoons lemon juice
- Red or green food coloring

Soften gelatin in cold water. Heat sugar, salt, and boiling water to boiling, add softened gelatin and stir until dissolved. Simmer for 20 minutes, add food coloring and blend thoroughly. Pour into 8 x 4-inch pan and chill until firm. With a wet knife loosen around edges and turn out onto a board lightly covered with confectioners' sugar. Cut into cubes and roll each in confectioners' sugar.

Add 1/2 cup nut meats and 1/2 cup raisins that have been softened in warm water, then drained.

Use 1/2 teaspoon peppermint extract in half of the recipe with green food coloring above instead of lemon and orange juice.

Use 1 teaspoon cinnamon extract in half the recipe above instead of lemon and orange juice and color mixture red. Ten drops oil of cinnamon or cloves may be used instead of extract.

**RAINBOW CANDY****Part 1**

- 2 cups granulated sugar
- 1/2 cup milk
- 1/2 teaspoon almond extract
- 1 cup figs, chopped

Part 2

- 2 cups brown sugar
- 1/2 cup water
- 1/2 cup chocolate, grated
- 1 teaspoon vanilla extract

Part 3

- 2 cups grated maple sugar
- 1/2 cup milk
- Few drops red food coloring
- 1/2 cup Brazil-nut meats, chopped
- 1/2 cup pecan meats, chopped
- 1 teaspoon orange extract

Part 1: Cook the sugar and milk to 240°, or to the soft-ball stage. Remove from heat, add almond extract and figs, and beat until creamy. Pour into buttered pan and allow to become firm.

Part 2: Cook the brown sugar, water, and chocolate to 240°, or to the soft-ball stage. Remove from heat, add the vanilla extract and beat until creamy; then pour on top of white candy and allow to become firm.

Part 3: Cook the maple sugar and milk to 240°, or to the soft-ball stage. Remove from heat, add the coloring, nuts, and orange extract; beat until creamy, then pour on top of brown candy. When firm, cut into slices or into small blocks.

The candy should be stirred constantly during cooking.

From the south come large round pecan-filled pastries called pralines



was my
Grandmother's
Dona like little piggy
wood

Calumet Biscuits



See recipe page 4

Calumet Nut Bread



See recipe page 4

Calumet
 Muffins



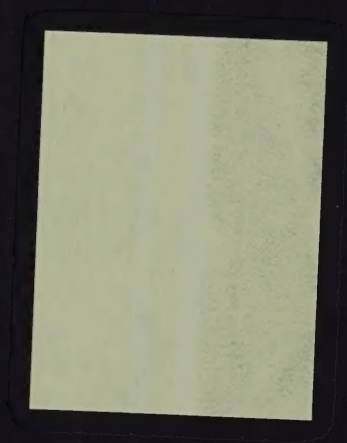
See recipe page 7

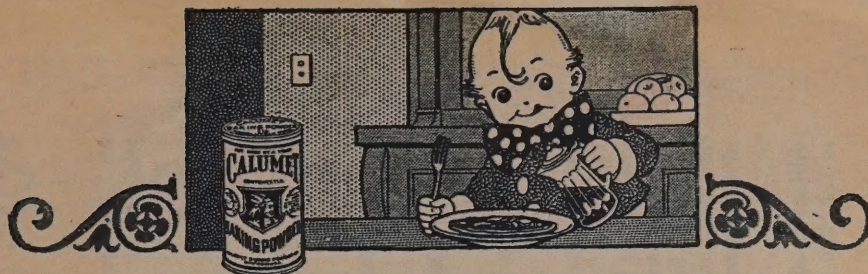
 Calumet
Wheat Cakes



See recipe page 11

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Griddle Cakes

BREAD GRIDDLE CAKES

- | | |
|---|---------------------|
| 1½ cups flour | 2 teaspoons sugar |
| 1 cup stale bread crumbs | ½ cup boiling water |
| 4 level teaspoons Calumet Baking Powder | 1 cup milk |
| 1 level teaspoon salt | 1 egg, well beaten |
| 2 tablespoons melted butter | |

Add boiling water to stale bread crumbs, let stand five minutes, then add milk. Sift together flour, baking powder, salt and sugar, and add to bread mixture. Then add egg and butter. Fry immediately on hot griddle well greased. When full of bubbles, turn and cook other side. Add two or three tablespoons of melted butter, if richer and shorter cakes are desired.

BUCKWHEAT GRIDDLE CAKES

- | | |
|---|---------------------------------|
| 2 cups buckwheat (pure) | ½ level teaspoon salt |
| 1 cup white flour | Enough milk to make thin batter |
| 4 level teaspoons Calumet Baking Powder | |

Sift buckwheat and flour, salt and baking powder thoroughly. Add milk enough to make thin batter. Fry same as Bread Griddle Cakes.

CALUMET WHEAT CAKES

- | | |
|---|----------------------------------|
| 4 cups flour | 2 eggs |
| 4 level teaspoons Calumet Baking Powder | ½ level teaspoon salt |
| 2¾ cups milk | ¼ cup melted butter or drippings |

Sift flour, baking powder and salt well together. Beat eggs until light and combine with milk. Add to flour making a soft batter. Bake. Half of this recipe will be sufficient for a family of three or four. (See illustration, page 10.)

CORN GRIDDLE CAKES

- | | |
|---|--------------------------|
| 2 cups cornmeal | 1 tablespoon sugar |
| 2 cups flour | 1 egg |
| 1 level teaspoon salt | 2 cups milk |
| 4 level teaspoons Calumet Baking Powder | 2 tablespoons melted fat |

Add water to the cornmeal and boil five minutes, then turn into a bowl and add the milk. Sift flour, baking powder, salt and sugar together and stir with first mixture. Beat the egg and add to the whole. Last add melted fat. Bake on a hot griddle.

CANNED CORN GRIDDLE CAKES

- | | |
|-------------------|--|
| 1 cup flour | 1 level teaspoon Calumet Baking Powder |
| 1 cup canned corn | ⅓ level teaspoon salt |
| ½ cup milk | |
| 1 egg | |

Prepare and serve the same as Bread Griddle Cakes

THE SALE OF CALUMET IS 2½ TIMES AS MUCH AS THAT OF ANY OTHER BRAND



Don't Guess - Use the Best - Be Sure.

CORN FLAKE GRIDDLE CAKES

- 1 cup flour
- 1 cup corn flakes
- 2 level teaspoons Calumet Baking Powder
- 1 cup milk
- 2 teaspoons sugar
- 2 level teaspoons butter
- 1 egg
- 1/2 level teaspoon salt

Prepare and bake the same as Plain Griddle Cakes. Use any kind of package corn flakes, but dry them out if they have absorbed moisture. Any cooked cereal may be used in the place of corn flakes.

ENTIRE WHEAT GRIDDLE CAKES

- 1 cup entire wheat flour
- 1 cup bread flour
- 3 level teaspoons Calumet Baking Powder
- 1/4 level teaspoon salt
- 2 tablespoons sugar
- 1 egg
- 2 cups milk
- 2 tablespoons melted butter or drippings

Sift dry ingredients. Beat egg, add milk and pour slowly upon first mixture. Beat thoroughly and add butter.

NOTE: Graham Flour Cakes can be made as above, substituting Graham for Entire Wheat flour.

RICE CAKES

- 2 eggs, well beaten
- 2/3 to 1 cup sweet milk
- A pinch of salt
- 2 tablespoons sugar
- 1 cup well cooked rice
- 2 level teaspoons Calumet Baking Powder

Use flour enough to make a thin batter. Bake as for Bread Griddle Cakes.

Valuable Information

The Royal Baking Powder Company has run a series of advertisements that directly or indirectly attack Calumet Baking Powder in numerous ways. These questionable advertisements appear under the following circumstances:

The Calumet Baking Powder Co. is making a house to house canvass in the interest of the consumer to introduce Calumet Baking Powder. Calumet gives the consumer a baking powder of rare merit at a moderate price, and saves her considerable money compared with what she is accustomed to pay. But wherever Calumet Baking Powder is demonstrated in the home, the Royal Baking Powder Co. has attacked Calumet Baking Powder through such questionable advertisements as those which are headed as follows:

Every Woman Should Know. The Housekeeper is Right. Worth Careful Thought.
Will You Read this Twice? She Knows what She Wants. Alum in Bread.
Study Food Values. Watch Out for Alum. What Kind Do You Use?
Have You Been Tricked into Using Alum Housekeepers Must Be Watchful.
Baking Powder? (See Page 13.)

After explaining these methods and their reason for this questionable way of meeting honest competition we believe that every woman will dispel any idea she had that Calumet was not pure and wholesome and is a powder of rare merit.



What Your Government Says

To set at rest for all time the question of the healthfulness of "Alum in Food," the United States Department of Agriculture, through the Referee Board of Consulting Scientific Experts appointed for that purpose, conducted experiments covering a period of more than sixteen months.

This board was composed of the following nationally known scientists

Ira Remsen, President of Johns Hopkins University, Chairman.

Russel H. Chittenden, Professor of Physiological Chemistry in Yale University and Director of the Sheffield Scientific School.

John H. Long, Professor of Chemistry in the Northwestern University Medical School.

Alonzo E. Taylor, Benjamin Rush Professor of Physiological Chemistry in the University of Pennsylvania.

Theobald Smith, Professor of Comparative Pathology in Harvard University.

The questions submitted to the board were as follows:

1. Do Aluminum compounds, when used in foods, affect injuriously the nutritive value of such foods or render them injurious to health?
2. Does a food to which aluminum compounds have been added contain any added poisonous or other added deleterious ingredients which may render the said food injurious to health? (a) In large quantities? (b) In small quantities?
3. If aluminum compounds be mixed or packed with a food, is the quality or strength of said food thereby reduced, lowered, or injuriously affected? (a) In large quantities? (b) In small quantities?

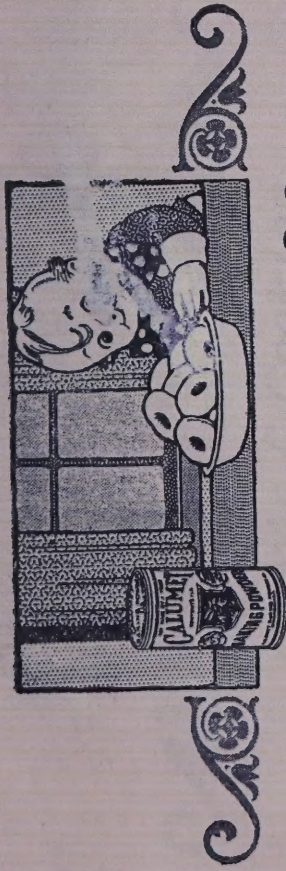
The investigation was made through physiological tests on several squads of healthy young men, and foods baked with "Alum" Baking Powder were used in their diet in greater quantities than would be used in their ordinary daily life.

The unanimous report of the Referee Board, signed by all members, was "In short the board conclude that alum baking powders are no more harmful than other baking powders . . .

"Alum, as such, is not present in food when eaten."

"When aluminum compounds are mixed or packed with a food, the quality or strength of said food has not been found to be thereby reduced, lowered, or injuriously affected."

The aluminum compound (sodium aluminum sulphate) used in Calumet is not the alum of the drug store. In fact, it is not an alum at all.



Fritters, Doughnuts & Crullers

Deep Fat Frying

Deep Fat Frying is cooking by means of immersion in deep fat raised to a temperature of from 350°-400° F. Three pounds of leaf lard or a good vegetable fat are required for deep frying and a Scotch kettle is the best cooking utensil to use.

Great care should be taken in frying, that fat is of the right temperature; otherwise food so cooked, will absorb fat.

Do not fry too much at one time, not only because it lowers the temperature of the fat, but it may cause it to bubble and go over the sides of the kettle. It is not the fat that boils but the water which the fat has received from the food. All fried food should be drained on brown paper to prevent greasiness.

Rules for Testing Deep Fat for Frying

1. Drop an inch cube of bread, from soft part of loaf, and if in one minute it is golden brown, the fat is at the right temperature for frying any batter or dough.
2. If after heating at an inch cube of bread is golden brown in forty seconds, the fat is then of the right temperature for frying any cooked mixture.

To Clarify

Melt fat, add raw potato, cut in quarter-inch slices, and allow fat to heat gradually; when fat ceases to bubble and potatoes are brown, strain carefully. The potatoes absorb any odors or gases and collect some of the sediment, the remainder settling to bottom of kettle.

If the Fat Should Catch Fire

If a kettle of fat should catch fire while being heated, do not attempt to lift or remove it from the fire. Turn off the gas or electricity, and cover with a heavy cloth wrung out in cold water, or place a lid on it if no heavy cloth or towel is at hand. Never pour water on it.

PLAIN FRITTER BATTER

- 1 cup flour
- 2 level teaspoons Calumet Baking Powder
- 1 egg
- 1/2 cup milk
- 1/4 level teaspoon salt

Add 2 tablespoons sugar if sweet batter is desired. Sift dry ingredients together. Add beaten eggs and milk, and beat until smooth. Fry until a golden brown in hot deep fat at a temperature of 350°-400° F.

APPLE FRITTERS

Make plain fritter batter as above. Take 4 large, sound apples; peel, core and quarter. Dip each quarter in batter, and fry to light brown in deep hot fat. Each fritter will at first sink to the bottom of the kettle; then as the heat starts baking powder into action and dough begins to swell, it will rise to surface, and should be gently turned, the turning to be repeated until fritter is finely colored. Most fritters are done within five minutes, time needed to cook them being determined by one which should be cooked as a tester. Fry same as Plain Fritters.

Quality Never Varies Uniform

BANANA FRITTERS

- 1 3/4 cups flour
- 1 1/2 level teaspoons Calumet Baking Powder
- 2 tablespoons sugar
- 1/2 cup milk
- 2 eggs, beaten separately
- 1/4 level teaspoon salt

Sift flour, then measure, add baking powder, salt and sugar, sift three times, then add milk and well beaten eggs. Dip fruit into batter and drop in kettle of deep hot fat, like other fritters.

Bananas for Fritters

Slice bananas lengthwise; cut into fourths, squeeze over them the juice of 2 lemons and sprinkle with powdered sugar. Let stand half an hour before dipping in batter.

CORN FRITTERS

- 2 cups corn, cut from cob
- 2 level teaspoons Calumet Baking Powder
- 1/2 cup flour
- 2 beaten eggs
- 1/2 level teaspoon salt
- pinch pepper
- 1/2 cup milk
- 1 tablespoon melted shortening

Sift dry ingredients thoroughly, rub in butter and add liquids, beat well and fry like other fritters in a deep kettle of hot fat.

RICE FRITTERS

- 1 cup rice
- 2 eggs
- 1 tablespoon sugar
- 1 pint milk
- 2 level tablespoons butter or margarine
- 1/4 level teaspoon salt

Boil rice in milk until soft and all milk is absorbed, then remove. Add yolks of eggs, sugar and butter. When cold, add whites whipped to dry froth. Drop by spoonfuls in hot deep fat and fry a light brown.

NOTE: Oatmeal, wheat, farina or any cereal can be substituted for fritters in the above recipe.

CALUMET CRULLERS

- 1 cup sugar
- 2 egg yolks, well beaten
- 2 egg whites, beaten stiff
- 4 cups flour
- 1/4 level teaspoon grated nutmeg
- 2 1/2 level teaspoons Calumet Baking Powder
- 1 cup milk
- 1/4 teaspoon salt

Cream the sugar and egg yolks and add egg whites. Sift together thoroughly flour, nutmeg, baking powder and salt, and add alternately with milk to first mixture. Place on floured board, roll thin and cut in pieces three inches long by two inches wide; make four one-inch gashes at equal intervals. Take up by running finger in and out of gashes, lower into deep hot fat and fry. Take up on a skewer, drain on brown paper and roll in powdered sugar, if desired.

CALUMET DOUGHNUTS

- 4 cups flour
- 4 level teaspoons Calumet Baking Powder
- 1/2 level teaspoon salt
- 1 cup milk
- 1 cup sugar
- 2 eggs, beaten together
- 1/4 level teaspoon melted butter

Sift flour, then measure, add baking powder and salt and sift three times, put sugar and butter together, add well-beaten eggs, then flour and milk alternately. Turn out on a well floured board and roll out 1/2 inch thick. Cut with doughnut cutter. Let stand five minutes and fry in a kettle of hot fat. Vanilla or cinnamon may be added. (See illustration, page 19.)



Cakes & Cookies

Cake Baking

General Classes of Cakes

Although many varieties of cake can be made, they are all put into two classes. Butter Cakes and Sponge Cakes. They are otherwise classified as cakes made with butter and cakes made without butter, for it is the presence or absence of fat in a cake that makes the difference in the method of mixing the ingredients and determines the texture after baking.

To Mix Butter Cakes

The general method of mixing butter cakes is as follows: Mix shortening until soft and combine with sugar. The recipe sometimes reads "Cream sugar and butter together." Add egg yolks beaten until thick and lemon colored, and mix thoroughly. Sift flour once before measuring, and then, at least, twice together with the baking powder and salt. Add the flour mixture and milk alternately to the first mixture; then add flavoring, and lastly fold in the whites of eggs beaten until stiff.

To Mix Sponge Cakes

The best sponge cake contains only eggs, sugar, flour and flavoring. If the recipe calls for whole eggs beat yolks until thick and lemon colored; then gradually add sugar, flavoring, stiffly beaten whites and lastly, fold and cut in the flour which should be sifted at least twice. If the recipe calls for the whites of eggs only, beat them with an egg whip upon a flat dish until they are stiff. To the beaten eggs add the sugar, a little at a time, beating it in with a flat egg beater. Next add flavoring, then the sifted flour should be folded into the mixture with a wire egg whip or a flat spoon. Pour into ungreased pan and bake in slow oven.

Although there are many true examples of each class, there are many variations. For instance, some sponge cakes do not contain baking powder. The recipe usually calls for so many eggs, however, that it is too expensive for general use when eggs are high in price, and a cake can be made that is just as light and delicate, and at the same time less costly, if fewer eggs are used and a small amount of baking powder is substituted.

Cakes differ in the

- 1.—Method in which the ingredients are combined.
- 2.—Oven temperature required for baking.
- 3.—Length of time required in baking time.

Procedure

1. The best ingredients are essential.
2. Great care must be taken in measuring and mixing ingredients.
3. Pans must be properly prepared.
4. Oven heat must be regulated and cake watched during baking.

Oven Test for Cake

One of the requirements of a good cook is knowledge of her oven. It is through experience only that a person becomes adept in baking in that oven. It is difficult to give any set rules for testing an oven for baking, unless the ovens are of the same type and similarly lined. Heat your oven at least fifteen minutes before testing it. Then use your own method of trying it for the right heat before putting in the food to be baked. Use regulator and baking chart where possible.

You Save When You Use Calumet

When Cake is Done

1. It shrinks from the sides of pan.
2. It feels firm to touch of finger and will spring back into place.
3. It is golden brown.
4. A straw inserted into the cake comes out clean.

If cake is put in "too slow" an oven the texture will be coarse. If put in "too hot" an oven, the cake browns on top before sufficiently risen, and in its attempt to rise may break the crust. These troubles are less marked with Calumet Baking Powder than with any other powder. If too much flour has been added, the cake will make Coarse granulated sugar or too much sugar will make cake coarse and is apt to make it fall. Too much flour makes cake heavy. Pastry flour contains more starch and less gluten and, therefore, makes a lighter and more tender cake. Long beating aids in making cake fine-grained. Never stir cake after final beating; or after egg whites have been "folded" into mixture. Let cake remain in pans for a few minutes after taking from oven—then remove to a cake cooler or turn out upon a towel on a level place.

AMERICAN COFFEE CAKE

- 4½ cups flour
- 4 level teaspoons Calumet Baking Powder
- 2 eggs
- 1½ cups milk and water (half and half)
- 1 teaspoon salt
- ¼ teaspoon mace
- 1 cup sugar (scant)

Sift flour, then measure; add baking powder, salt and sugar; sift three times; chop butter in with spoon, beat egg whites with half egg-shell of water added to each until stiff, then add yolks and beat in; add milk and beat all together; turn into two square pans and spread even; brush top with milk. Spread with the following, first with egg: ½ cup graham cracker crumbs 1 level teaspoon mace ½ cup sugar 3 level teaspoons butter

Mix crumbs, sugar and mace; rub butter in until it is crumbly; spread thick on top of cake; bake in moderate oven thirty to thirty-five minutes, at 325°-350° F.

APPLE CAKE

- 2 cups flour
- 2 level teaspoons Calumet Baking Powder
- ¼ level teaspoon salt
- ¼ cup butter or lard
- Yolk or whole of 1 egg
- 2 tablespoons sugar
- ⅓ cup milk

Sift flour, then measure; add baking powder, salt and sugar, and sift three times; chop shortening in with spoon, preferably with knives, or knife and fork; beat yolk, add milk and mix together; spread in square tin about ⅓-inch thick; cover with melted butter. Bake in moderate oven, at 325°-350° F. Core, quarter and slice in eighths 5 tart apples, lay in rows, lapping each other, cover with melted butter, 1 teaspoon of cinnamon and 3 tablespoons of sugar.

BANANA CREAM CAKE

- 3½ cups flour
- 1¼ cups sifted granulated sugar
- 3½ level teaspoons Calumet Baking Powder
- Whites of 2 eggs, beaten with 4 tablespoons of water added
- ½ cup butter
- ¾ cup milk
- Yolks of 3 eggs

Sift flour once, then measure; add baking powder, and sift three times. Cream butter and sugar thoroughly; add eggs, well beaten, then flour and milk alternately; bake in two layers about thirty to thirty-five minutes at 350° F.

Filling

To the well beaten white of 1 egg add 2 cups of powdered or confectioner's sugar and the grated pulp of 1 sour apple. Spread this between and on top of layers on which 2 bananas have been sliced.

Do Not Experiment - Use Calumet

CALUMET ASSORTED CAKE SQUARES

2 cups flour
2 level teaspoons Calumet Baking Powder
1 cup granulated sugar
1/4 cup butter
1/2 cup milk
Whites of 3 eggs
1/2 teaspoon vanilla

Sift flour once, then measure; add baking powder; sift three times and set to one side. Cream butter and sugar, add milk and flour alternately and beat very hard. Fold in beaten whites. Bake in 2-inch square cake pan thirty to thirty-five minutes at 350° F. in a moderate oven. When cool cut in squares and set away until icing is ready. Put icing (page 32) in bowl over tea kettle and dip in squares.

CALUMET CHECKER-BOARD CAKE

Light Part

2 cups flour
2 level teaspoons Calumet Baking Powder
1 1/4 cups granulated sugar
1/2 cup butter
1/2 cup water or milk
1 teaspoon vanilla
Whites of 4 eggs

Cream butter and sugar, add water and dry ingredients alternately, then whites of eggs and mix carefully

Dark Part

2 cups flour
2 level teaspoons Calumet Baking Powder
1 cup brown sugar
1/2 cup butter
1/2 cup water or milk
1/2 teaspoon each of cloves, cinnamon and nutmeg
Yolks of 4 eggs, well beaten
Lastly, 1 ounce of melted chocolate

Sift flour once, then measure; add baking powder, and sift three times; cream butter and sugar; add yolks and beat hard, then flour and water alternately; add chocolate and stir slightly. Put in square layer pans in strips, light and dark alternately, and place together dark to light. Bake twenty-five to thirty minutes in moderate oven, at 325°-350° F.

Icing

One and one-half cups of confectioner's sugar, with just enough cream to spread; flavor with vanilla.

CALUMET CAKE WITH CHOCOLATE FROSTING

3/4 cup butter
1 1/4 cups sugar
2 1/2 level teaspoons Calumet Baking Powder
1/6 level teaspoon salt
2 1/2 cups sifted flour
3/4 cup milk
4 eggs

Cream butter, add sugar, then add well beaten egg yolks. Mix and sift dry ingredients and add alternately with milk to first mixture. One-half teaspoon of vanilla may be added. Fold in beaten egg whites. Pour into greased tins and bake in a moderate oven (325°-350° F.) thirty minutes. (See illustration, page 72.)

CHOCOLATE FROSTING

3 1/2 squares unsweetened chocolate
2 cups powdered sugar
5 tablespoons milk
Yolks of 2 eggs
1 teaspoon vanilla

Melt chocolate over hot water, add one-half the sugar, and milk; add remaining sugar, and yolk of egg; then cook in double boiler until it thickens, stirring constantly at first, that the mixture may be perfectly smooth. Cool slightly, flavor and spread.

Calumet Doughnuts

See recipe page 15



Calumet Sugar Cookies



See recipe page 28

Calumet Nut Cookies



See recipe page 28

Has Greater Leavening Strength.

CALUMET CREAM CAKE

- 3 cups flour
- 3 level teaspoons Calumet Baking Powder
- 1/2 cup butter
- 1/4 cups granulated sugar
- Yolks of 3 eggs
- 3/4 cup cold water or milk
- 1 teaspoon orange extract
- Whites of 3 eggs

Sift flour once, then measure; add baking powder and sift three times; cream butter and sugar, add well beaten yolks, then flour and water alternately, then extract; beat long and hard and fold in lightly the well beaten whites. Bake in moderately slow oven (325° F.) for thirty to thirty-five minutes. (See illustration, page 62.)

Filling

- 1 egg white
- 2 cups confectioner's sugar
- 1/2 tablespoons cream
- 1/4 teaspoon lemon extract

Put egg, milk and extract into bowl. Gradually add sugar, beating long and hard.

CALUMET CREAM PUFFS

- 1/2 cup butter
- 1 cup boiling water
- 1 cup flour
- 4 eggs

Place butter and water in saucepan on range; as soon as it boils add flour and stir until well mixed; stir until it forms a ball and leaves the sides of pan. Set off to cool (not cold), add 1 egg, beat five minutes, another egg and beat five minutes, and so on until eggs are all used up in batter. The more thoroughly mixture is beaten after the addition of egg, the lighter is the result obtained. Drop mixture on oiled, shallow pan, bake in moderate oven forty to fifty minutes, at 325°-350° F. When cool make incision and fill with whipped cream or cream filling. (This should make fifteen puffs.) (See illustration, page 29.)

CHOCOLATE ECLAIRS

Follow same recipe for Calumet Cream Puffs—the only difference being the shape. When dropping the mixture on the greased pans, spread in lengthwise shape instead of round. When baked fill with cream filling and cover with chocolate frosting.

Cream Filling

- 1 1/2 cups milk
- 3 tablespoons sugar
- 3 tablespoons cornstarch
- 3 tablespoons flour
- 1 level tablespoon butter
- 1/4 level teaspoon salt
- 1 teaspoon vanilla
- 1 whole egg

Mix flour, cornstarch and sugar, add to well beaten egg. Pour on the milk, heated to scalding. Return to double boiler and cook until thick, let cool, add extract and fill cream puffs.

CALUMET DEVIL'S FOOD CAKE

- 2 cups brown sugar
- 1/2 cup shortening
- 2 level teaspoons Calumet Baking Powder
- 1/2 level teaspoon soda
- 1 level teaspoon salt
- 3/4 cup sour milk
- 2 1/2 cups pastry flour
- 2 eggs
- 1 teaspoon vanilla
- 2 squares bitter chocolate
- 1 cup hot water

Sift together dry ingredients. Add milk, melted shortening and drop in eggs. Mix well. Cook chocolate and hot water until thick. Add to cake mixture with flavoring. Put into three layer pans and bake in a moderate oven (375°) for twenty-five minutes; in loaf at 350° for forty-five minutes.



Make A "Best By Test" Trial Now

CARAMEL CREAM CAKE

2 cups flour
2 level teaspoons Calumet Baking Powder
1 cup sugar

1/2 cup butter
1/2 cup milk
Whites of 4 eggs
1 teaspoon vanilla

Sift flour, then measure; add baking powder, and sift three times. Cream sugar and butter thoroughly, add flavoring, then flour and milk alternately; lastly add the stiffly beaten whites. Bake in two layers twenty-five to thirty minutes at 350°-375° F.

CARAMEL FILLING

1 1/3 cups granulated sugar
2/3 cup brown sugar

1/3 cup butter
2/3 cup cream

Mix ingredients and boil thirteen minutes without stirring. Beat until of the right consistency to spread. One-half cup nut meats may be added, if desired.

CALUMET-COCOANUT LAYER CAKE

1 1/4 cups sugar
1 3/4 cups sifted flour
1/2 cup butter

2 teaspoons Calumet Baking Powder
5 egg whites
2/3 cup milk

Same method as Caramel Cream Cake. (See illustration, page 51.)

BOILED FROSTING

3 cups sugar
1 1/3 cups water

2 egg whites
1/2 teaspoon vanilla

Cook sugar and water until it hairs. Beat egg whites until stiff. Pour syrup slowly upon the egg whites, beating constantly all the while the syrup is being added to the eggs. Beat frosting with Dover egg beater until the frosting becomes too thick to manage beater, then use spoon and beat until very thick. Add flavoring and when cool spread on cake.

COLD WATER CAKE

1/4 cup butter
1 cup sugar
2 1/2 cups flour
1 cup cold water

3 eggs
1/2 teaspoon salt
2 1/2 level teaspoons Calumet Baking Powder

Stir butter and sugar to a cream. Add to this yolks of eggs, well beaten. Add water, a little at a time, alternating with flour, which should be well sifted with salt and baking powder. Put in last whites of eggs, well beaten, and stir batter lightly until well mixed. Bake in moderate oven (325°-350° F.).

SPONGE CAKE

Yolks 6 eggs
1 cup sugar
1 tablespoon lemon juice

1/4 teaspoon salt
Whites 6 eggs
1 cup flour

Beat yolks until thick and lemon colored, add sugar, gradually, and continue beating, using egg beater; add lemon juice, rind, and whites of eggs, beaten until stiff and dry; partially mix yolks with mixture, remove beater, and carefully cut and fold in flour and salt which have been sifted twice. Bake in Angel Cake pan, one hour in slow oven at 325° F.



Meets Every Baking Requirement

CREAM SPONGE CAKE

3 eggs, beaten separately
1 1/2 cups sugar
1 1/2 cups flour
Pinch of salt
2 level teaspoons Calumet Baking Powder
1/2 cup boiling water
1 teaspoon vanilla

Mix in order given, sifting flour, salt, and baking powder together. Beat well. Bake in layers and fill with following: Bake in hot oven (375°-400° F.).

Cream Filling

1 cup milk
1 tablespoon butter
1 egg yolk, well beaten
2 tablespoons sugar
2 tablespoons flour
1 teaspoon vanilla

Pinch of salt

Mix flour and sugar with two tablespoons of milk, add yolk and beat well. Boil rest of milk and butter, and add to this first mixture, stirring constantly. Cook until thick and creamy. Cool and spread on cake.

HOT WATER SPONGE CAKE

1 3/4 cups flour
1 1/2 level teaspoons Calumet Baking Powder
3 eggs

1/2 cup boiling water
2 teaspoons lemon extract
1 cup sifted granulated sugar

Sift flour once, then measure; add baking powder and sift three times; beat yolks until thick and lemon colored; beat whites until stiff; put whites in mixing bowl; add yolks to whites, beat in sugar; then fold the flour in lightly, add flavoring and hot water, and bake in slow oven (325° F.) in an ungreased pan about forty minutes.

FAIRY LOAF CAKE

1 1/2 cups flour
2 level teaspoons Calumet Baking Powder
Whites of 4 eggs
1 cup granulated sugar
1/2 cup cornstarch

1/2 cup milk
1/2 cup butter
1/4 teaspoon almond extract
1/2 teaspoon vanilla

Sift flour once, then measure; add baking powder and cornstarch and sift three times; cream butter and sugar; add well beaten whites, flavoring; then flour and water alternately and beat hard. Bake in two-inch pan in moderate oven about forty minutes, at 325°-350° F.

FRENCH NOUGAT CAKE

3 cups sifted flour
3 level teaspoons Calumet Baking Powder
2 squares melted chocolate
1 cup water or milk
Pinch of salt
1 3/4 cups sugar
1/2 cup butter
4 eggs

Cream butter and sugar, add eggs, then milk; add flour sifted with the baking powder; mix all together thoroughly, then add the melted chocolate. Bake in paper lined molds in a moderate oven, at 325°-350° F.

FRUIT CAKE

2 lbs. raisins
2 lbs. currants
1 lb. brown sugar
3/8 lb. citron
4 level teaspoons Calumet Baking Powder
1/4 lb. butter
3 eggs
1/2 cup molasses
1 cup milk
4 cups flour
1/2 nutmeg, grated
1/2 teaspoon allspice

Cream butter, sugar and eggs, add molasses and milk, then 2 cups of flour. Mix fruit with 1 cup of flour, add spices and flavorings; lastly add cup of flour well sifted with baking powder. Bake in a slow oven (325° F.).



Use Level-Not Heaping Teaspoonsful.

FRUIT CAKE (LIGHT)

- 1/2 cup butter
- 1 cup sugar
- 1/2 cup raisins, seeded and chopped fine
- 4 egg whites
- 2 cups flour
- 3 level teaspoons Calumet Baking Powder
- 2 ounces citron, cut fine
- 1/3 cup walnuts, cut in pieces

Mix like Snow Cake (see page 25), adding the fruits and nuts after the butter and sugar. Use any frosting. Bake in paper lined pan in moderate oven (325°-350° F.) forty-five minutes to an hour.

GERTRUDE'S FAVORITE CAKE

- 3 cups flour
- 2 1/2 level teaspoons Calumet Baking Powder
- 1/2 level teaspoon salt
- 3/4 cup butter
- 3/4 cup water
- 4 eggs
- Flavoring
- 1 1/2 cups granulated sugar

Sift flour, baking powder and salt three times. Cream sugar and butter, beat in 1 egg, add a little of flour and water, beat well, continue this process until you have used all eggs; add flavoring last. Bake in moderate oven for an hour, at 325°-350° F.

JELLY CAKE

- 3 eggs
- 1 cup flour
- 1 level teaspoon Calumet Baking Powder
- 1 cup powdered sugar
- 3 tablespoons milk
- Pinch of salt

Sift flour, salt and baking powder together thoroughly. Beat whites and yolks of eggs separately. Mix sugar with beaten yolks, and add sifted flour, stirring gently; then add whites of eggs and milk. Mix thoroughly and pour into three shallow pans and bake for fifteen minutes in a hot oven (375°-400° F.); when cold spread with currant jelly, place each layer on top of the other, and sift powdered sugar on top.

LEMON CREAM CAKE

- 3 1/2 cups flour
- 3 1/2 level teaspoons Calumet Baking Powder
- 1/2 cup butter
- 1 1/2 cups sifted granulated sugar
- Juice of 1/2 lemon
- Rind of 1 whole lemon
- 1 cup cold water or milk
- Whites of 4 eggs

Sift flour once, then measure, add baking powder and sift three times; cream butter and sifted sugar thoroughly, add grated rind, then put lemon juice in cup, add water to make a full cup, now add flour and water alternately, beating thoroughly, last fold in well-beaten whites of the 4 eggs. Bake in moderate oven thirty to thirty-five minutes, at 325°-400° F. Use lemon filling (see page 31).

MAPLE SUGAR ROLL

- 4 cups flour
- 4 level teaspoons Calumet Baking Powder
- 1 level teaspoon salt
- 2 tablespoons butter
- 1 1/3 cups milk
- 1/4 lb. shaved maple sugar

Sift flour, then measure; add baking powder, and sift three times; chop butter into flour, mix with milk, turn out on board, roll out 1/4-inch thick, spread with shaved maple sugar, press with rolling-pin, then roll up like jelly roll, and cut from end one-inch pieces. Bake in quick oven (400°-450° F.). Serve hot with butter.



Pure in the Can-Pure in the Baking

MARBLE CAKE

White Part—1 1/2 cups sugar, 1/2 cup butter, 1/2 cup sweet milk, whites of 4 eggs, 3 cups of flour, 3 level teaspoons Calumet Baking Powder.
Dark Part—1 cup brown sugar, 1/2 cup molasses, 1/2 cup butter, 1/2 cup sweet milk, yolks of 4 eggs, 2 1/2 cups flour, 3 level teaspoons Calumet Baking Powder, 1/2 teaspoon each of cloves, allspice, nutmeg and cinnamon.

Mix the white part and the dark part separately. Fill pans alternately with the two batters so as to get the marbled appearance and bake in a moderate oven, at 325°-350° F.

ORANGE CREAM CAKE

- 3 cups flour
- 3 level teaspoons Calumet Baking Powder
- 1/2 cup butter
- 1/4 cups granulated sugar
- Yolks of 3 eggs, well beaten
- Juice of 1 orange in cup—fill cup with water or milk (making 1 full cup moisture)
- Rind of whole orange
- Whites of 2 eggs

Sift flour once, then measure, add baking powder, sift three times; cream butter and sugar, add grated rind, then yolks (well beaten), add flour and water alternately, beating thoroughly, lastly add the well beaten whites of eggs. Bake in moderate oven forty-five minutes at 325°-350° F.

Orange Cream Icing

White of 1 large egg; juice of 1 large orange; 2 cups confectioner's sugar. Put egg and orange juice in deep bowl, add sugar gradually, beat until creamy and of consistency to spread. Spread on cake when cool.

SNOW CAKE

- 1/4 cup butter
- 1 1/2 cup granulated sugar
- 2 egg whites
- 1/2 cup milk
- 1 1/2 cups flour
- 2 level teaspoons Calumet Baking Powder
- 1/2 teaspoon vanilla

Cream butter, add gradually sugar and vanilla. Sift flour and baking powder together thoroughly and add to the first mixture alternately with the milk. Beat egg whites to a stiff froth and add after flour. Bake in a moderate oven forty-five minutes, at 325°-350° F. Cover with boiled frosting.

SPANISH BUNS

Two and one-half cups brown sugar, 1/2 cup butter, 1 cup milk, 4 egg yolks (saving the whites for frosting), 2 1/2 cups flour, 2 level teaspoons Calumet Baking Powder, 1 teaspoon nutmeg, 1 teaspoon cloves, 1 teaspoon vanilla; mix as for cake; bake in a dripping pan forty-five minutes; cut in squares and frost.

SPICE CAKE

- 1/2 cup shortening
- 1 cup sugar
- 2 cups flour
- 2 level teaspoons Calumet Baking Powder
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1/2 level teaspoon salt
- 3/4 cup water
- Yolks of 4 eggs, or 2 whole eggs

Cream fat and sugar thoroughly, and add eggs. Sift together three times flour, baking powder, spices and salt; and add alternately with water. Raisins may be added if desired. Place in moderate oven and gradually increase the heat from 325°-350° F. Bake forty-five minutes.

Millions Use Calumet-Do You?

SUNSHINE CAKE

1/2 cup butter or substitute
1 1/2 cups granulated sugar
2 1/2 cups flour
1/2 cup water

Yolks of 9 eggs

Cream fat and sugar thoroughly, beat eggs and add to butter and sugar. Sift flour before measuring, then sift flour and baking powder together three times, and add alternately with water to other ingredients. Bake in a slow oven (325° F.) fifty to sixty minutes, in an ungreased Angel Food pan.

WHITE CAKE

3/4 cup shortening
1 cup milk
4 egg whites
3 cups flour

Cream fat and sugar. Add milk alternately to flour, baking powder and salt, sifted thoroughly. Add whites of eggs or fold in, last, stirring gently. Use any flavoring to suit taste. Bake in layer-cake pans thirty minutes at 325° F.

WHITE LOAF CAKE

1/2 cup butter
1/4 cups sugar
Whites of 4 eggs
2 cups flour

Sift flour once and measure; add baking powder and sift five or six times. Sift sugar, then measure. Cream butter and sugar together thoroughly, then add flour and milk alternately, a little at a time, then flavoring. Fold in carefully the stiffly beaten whites of eggs, and bake in ungreased angel cake pan or two loaf pans, forty to sixty minutes at 350° F. Add 1 cup chopped nut meats if a Nut Loaf Cake is desired.

ALMOND DROP CAKES

3 cups flour
3 level teaspoons Calumet Baking Powder
1 teaspoon cinnamon
Pinch of salt
3/4 cup sugar

Sift flour once, then measure, add baking powder, cinnamon and salt, and sift three times into mixing bowl. Add sugar, nuts, then eggs, fat, milk and flour, beat all together thoroughly, drop in small spoonfuls on well-oiled pan and bake in a hot oven until light brown at 375°-400° F.

OATMEAL DROP COOKIES

1/2 Cupful of Butter or Margarin
1/2 Cupful of Brown Sugar
1 Egg
1/3 Cupful of Milk
1/4 Teaspoonful of Salt
1 Cupful of Pastry Flour
1 Teaspoonful of Baking Powder
1 Cupful of Rasins Chopped Fine
1 Cupful of Rolled Oats
1/8 Teaspoonful of Nutmeg

Cream the butter and sugar together and add the egg well beaten and the milk. Put the oats through the food chopper and add this to the dry ingredients sifted together. Then combine the mixture and add the raisins. Drop from a teaspoon onto a greased baking sheet and bake in a moderate oven (375° F.) for about twenty minutes.

EVERY INGREDIENT USED OFFICIALLY APPROVED BY U. S. FOOD AUTHORITIES

DEVIL'S FOOD CAKE

First Part

1 cup dark brown sugar
1/2 cup butter
Cream sugar, butter and soda together, then add the eggs.

Second Part

1 cup dark brown sugar
1 cup sweet milk

Put sugar, chocolate and half of the milk together. Set on the fire and let come to a boil. Take from fire and add the other half cup of milk; then add all of the second part to the first part.

Third Part

2 cups flour
1/4 level teaspoon salt

Sift flour, baking powder and salt together three times. Add this to the first and second parts and mix well. Bake in moderate oven (325°-350° F.).

CALUMET GOLD CAKE

Yolks of 8 eggs
1 1/4 cups granulated sugar
2 1/2 cup water
1/2 cup butter

Sift flour once, then measure, add baking powder and sift three times. Sift sugar, then measure. Cream butter, add sugar gradually and cream thoroughly. Beat yolks until thick and lemon-colored, add these to butter and sugar and stir thoroughly. Add water and flour alternately, flavor and beat vigorously. Put in slow oven until raised to the top of the pan and increase the heat, and brown. Bake forty to sixty minutes in an ungreased mold (325°-350° F.). (See illustration, page 61.)

CALUMET JELLY ROLL

3 eggs beaten separately
1 cup sugar
1 1/2 cups flour

Flavoring

Sift flour once, then measure; add baking powder and sift three times; beat whites stiff; fold in sugar, fold in beaten yolks, add water, then mix in flour lightly. Bake in shallow pan in hot oven twenty-five minutes at 350°-375° F. When baked spread quickly with jelly, and roll carefully in napkin. (See illustration, page 62.)

CALUMET LADY BALTIMORE CAKE

3/4 cup butter
2 cups sugar
1 cup milk
1 teaspoon lemon or rose flavoring

Cream butter and add sugar gradually. Sift together baking powder and flour three times, and add to butter and sugar alternately with milk and flavoring. Fold in egg whites last. Bake in three layers at 350°-375° F. Use following icing:

3 cups granulated sugar
1 cup boiling water
Whites of 3 eggs
1 cup chopped raisins

Put the sugar and water until the sugar is dissolved, then let boil without stirring until syrup will thread from a spoon, pour upon whites of eggs, beaten stiff, beating c

EVERY INGREDIENT USED OFFICIALLY APPROVED BY U.

Never Touched By Human Hands



Last Spoonful Good As The First

CALUMET NUT COOKIES

- 1/3 cup butter
- 1/2 cup sugar
- 2 eggs
- 1 cup flour

Cream butter and add sugar and eggs well beaten. Sift flour and baking powder together. Add first mixture; then add nuts and lemon juice. Drop from a spoon on an unbuttered baking sheet, leaving an inch space between them. Sprinkle with chopped nuts and bake in a hot oven (425° F.). This will make two dozen cookies. (See illustration, page 20.) These cookies will not be shaped like Rocks or Hermits. Add more flour if so desired.

CALUMET SUGAR COOKIES

- 2 cups sugar
- 1 cup shortening
- 3 eggs
- 3 tablespoons water or milk

3 cups flour

Cream fat and sugar, beat in whipped eggs, add baking powder and 1 cup flour, then water and spices; add remaining flour gradually, working in more flour until dough is stiff enough to roll. Sprinkle flour over pastry board. Make a ball of dough, and lay it on the board. Rub rolling pin with flour and roll out dough into a sheet 1/4-inch thick. Cut in round cakes, sift granulated sugar over each, and bake quickly at 400°-450° F. (See illustration, page 20.)

MOLASSES DROP COOKIES

- 3/4 cup butter substitute or lard substitute
- 3/4 cup brown sugar
- 1 egg
- 3/4 cup sorghum or molasses
- 3/4 cup sour cream or sour milk
- 1 level teaspoon salt

Cream the fat, add the brown sugar and egg and beat for two minutes. Add the molasses and sour milk. Mix and sift the flour, cinnamon, ginger, soda, salt and cloves. Add to the first mixture. Drop from the end of a spoon onto a greased baking sheet. Space two inches apart. Bake in a moderate oven for fifteen minutes. (Watch the baking so the cookies will not burn.)

VANILLA WAFERS

- 1/3 cup butter and lard mixed
- 1 cup sugar
- 1 egg, well beaten
- 1/4 cup milk

Cream butter, add sugar, milk and vanilla. Sift together thoroughly the flour, baking powder, salt, and add. Roll as thin as possible, cut with round cutter, and bake in a moderate oven, at 325°-350° F.

HERMITS

- 2/3 cup butter
- 1 cup sugar
- 2 eggs
- 1 3/4 cups flour

Cream shortening, add sugar. Add well beaten eggs; mix well. Sift dry ingredients together and add slowly to the first mixture. Dredge fruit with flour and add. Drop by spoonfuls on greased tins, bake in moderate oven at about 350° F., fifteen minutes.

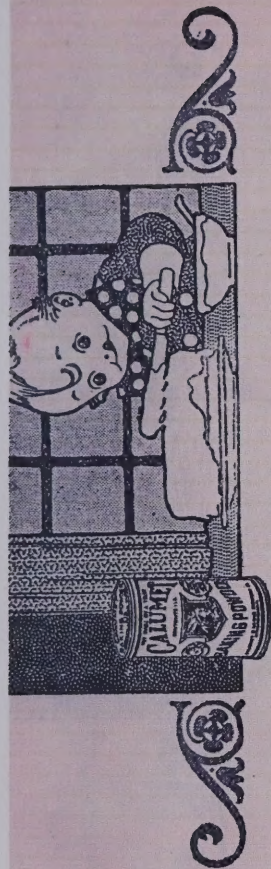
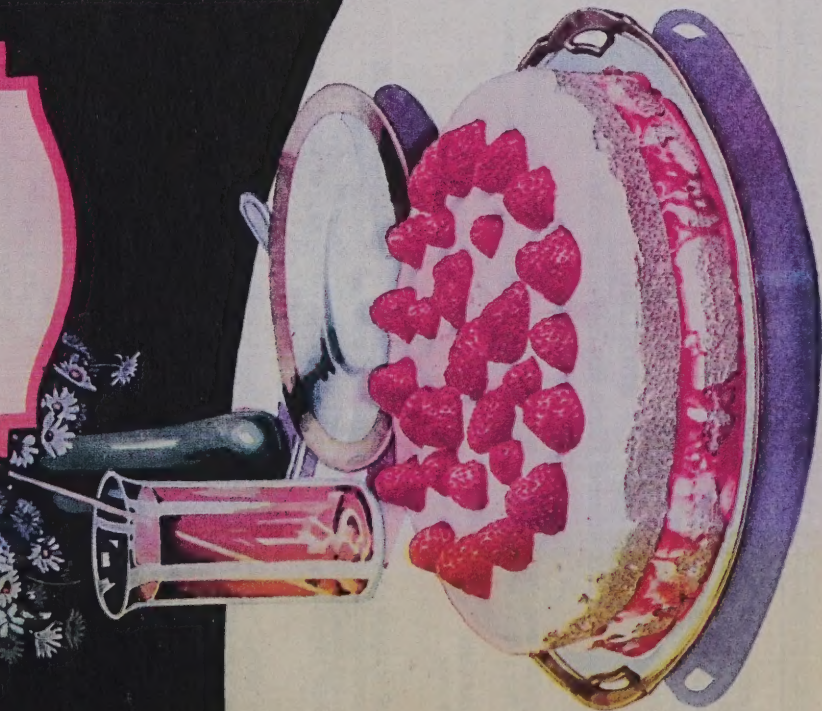
Calumet Cream Puffs

See recipe page 21



Calumet Strawberry Shortcake

See recipe page 5



Cake Fillings & Frostings

CARAMEL FILLING

1 lb. brown sugar
1/2 cup milk

2 eggs
Vanilla

Boil sugar and milk until it will harden when dropped into cold water. Beat yolks of eggs and whites separately and then combine them. Gradually pour the hot syrup over them, beating all the time. Add flavoring and beat until cool and quite thick.

CHOCOLATE FILLING

1 1/2 squares chocolate
1 cup powdered sugar

3 tablespoons milk
1/2 teaspoon vanilla

Melt the chocolate, add one-half of the sugar, and the milk. Stir until smooth. Add the remainder of the sugar and cook over hot water twenty minutes, then add the vanilla.

COCOANUT FILLING

2 eggs

Confectioner's sugar

Grated cocoanut

Beat egg whites until stiff, add enough powdered sugar to spread. Spread on cake and sprinkle with grated cocoanut. Use for a layer cake, having filling between and on top.

CREAM FILLING

1 cup sugar
1/3 cup flour

2 1/2 cups milk
1 teaspoon vanilla

2 eggs, well beaten

Mix sugar, flour and eggs, and stir into hot milk. Cook in top of a double boiler about ten minutes. Add vanilla.

FIG FILLING

One-half pound of figs chopped fine, 6 tablespoons of sugar, 1/3 cup of orange juice, rind of half an orange; cook in double boiler until the thickness of cream.

LEMON FILLING

3/4 cup water
1/4 cup sugar

Juice 1/2 lemon
Rind 1/2 lemon

Bring these to a boil and then stir in 1/4 cup of sugar and 2 tablespoons of flour mixed together. Take from fire, add 1 egg well beaten, 1 teaspoon of butter; set back on fire until egg is set.

ORANGE FILLING

Juice of 1 orange, juice of 1/2 lemon; fill cup with water, put in small pan, add 1/3 cup of sugar, bring to a boil and stir in 1/3 cup of sugar and 2 tablespoons of flour stirred together; take from fire and add 1 egg well beaten and 1 teaspoon of butter; set back on fire until egg is set.

PARISIAN CREAM

2 cups confectioner's sugar
1/2 cup butter

White of 1 egg
2 tablespoons burnt sugar

Cream until light.

Note: Wash salt from butter, or use unsalted butter.



Don't Guess - Use the Best - Be Sure

BOILED FROSTING

2 cups sugar
3/4 cups water
Stiffly beaten whites of 2 eggs
Lemon or vanilla
Boil sugar and water without stirring until it threads. Then gradually pour it into beaten eggs, beating rapidly until cool.

CHOCOLATE FROSTING

3/4 cup sugar
2 squares chocolate
3 tablespoons milk
1 egg yolk
Melt chocolate, add sugar and milk. Cook in a double boiler until smooth; add egg yolk and cook one minute. Spread on cake.

EGG FROSTING

Whites of 2 eggs
Confectioner's or pulverized sugar
Lemon juice
Put whites of 2 eggs in a bowl, add 1 tablespoon sifted confectioner's sugar, beat three minutes. Add another tablespoon sugar, beat again; continue until icing is very stiff and glossy, adding 1 teaspoon lemon juice. Spread on cake; let it stand till set.

ORANGE ICING

1 grated orange rind
1/2 teaspoon lemon juice
1 tablespoon orange juice
2 egg yolks
Confectioner's sugar
To grated rind add fruit juice. Let stand fifteen minutes; strain, and add slowly to beaten egg yolks. Stir in confectioner's sugar to spread.

BOILED MAPLE FROSTING

1 cup granulated sugar
1/2 cup water
1/2 cup brown sugar
1 egg white
Boil sugar and water without stirring until it hairs. Beat egg white until stiff. Pour on gradually the sirup, beating constantly. Continue beating frosting until cool and stiff. Add a couple of drops of vanilla and spread on cake.

PLAIN ICING

One cup sugar, 1/3 cup water. Boil until it hairs, pour on platters and cool eight minutes, then beat until creamy. Set in bowl over teakettle to soften for use.
Chocolate icing can be made by the same recipe, adding 1 ounce chocolate.
Cherry icing is made by same recipe, adding 5 drops of cherry fruit coloring.

MAPLE ICING

1/2 cup milk
1/2 cups sugar
1 tablespoon butter
1 teaspoon vanilla
1/4 cup maple syrup
Cook milk and sugar two minutes, add syrup and cook to soft ball stage. Remove from heat, add butter and vanilla. Cool and beat until creamy and thick enough to spread.

LEMON ICING

Juice of 1/2 lemon, 1 cup confectioner's sugar and milk to mix to the consistency to spread.

MOCHA FROSTING

1 cup powdered sugar
1 teaspoon cocoa
2 tablespoons butter
1/4 teaspoon vanilla
About 2 tablespoons cold coffee
Cream butter, add sugar and cocoa gradually. Add vanilla, then coffee gradually until the mixture is smooth, creamy and thick enough to spread.



Pies

PASTRY

Pastry is divided into two classes. First, Puff Paste—Second, Plain Paste. Puff Paste, which to many seems difficult to prepare, is seldom attempted by any except professionals. One who has never handled a rolling pin, however, is less liable to fail under the guidance of a good teacher, than an old cook who uses too much force in rolling the dough. A cold room, cold ingredients, rapid work and light touch are necessary.

General Rules for Pastry Making

To assure successful pastry for pies:

1. Use cold water, cold utensils and have the kitchen cool
 2. Work quickly, mix very little, as kneading toughens.
 3. Flour the board as little as possible.
 4. Do not turn pastry and roll on both sides.
 5. Have oven very hot (425°-500° F.) for baking pastry.
 6. To prevent lower crust from absorbing the juice—sprinkle with flour and sugar or corn flakes.
- Fats: (1) Lard makes white flaky crust; (2) Lard and butter give good flavor. Pie crust is often made without baking powder, but it requires much skill and practice as well as more shortening to make it tender and flaky. And when a plainer and more economical crust is desired, the use of a little baking powder will produce the results required. If pastry flour is used the results will be found more satisfactory.

PLAIN PIE PASTE

- 3 cups flour
- 1/2 level teaspoon Calumet Baking Powder
- 1 level teaspoon salt
- 3/4 cup lard
- Cold water

Sift together dry ingredients thoroughly. Work in lard with knife or rounding edge of a tablespoon or spatula. Moisten to a dough with cold water. Put lightly on floured board, and roll thin, ready for use.

PUFF PASTE

- 1 pound butter
- Cold water
- 1 pound flour or 14 ounces bread flour

Wash the butter, pat and fold until no water flies. Reserve 2 tablespoons of butter, and shape remainder into a circular piece one-half inch thick, and put on floured board. Work 2 tablespoons of butter into flour with the tips of fingers of the right hand. Moisten to a dough with cold water, turn on slightly floured board, and knead five minutes. Cover with towel, and let stand five minutes. Pat and roll one-fourth inch thick, keeping paste a little wider than long, and corners square. If this cannot be accomplished with rolling-pin, draw into shape with fingers. Place butter on center of lower half of paste. Cover butter by folding upper half of paste over it. Press edges firmly to enclose as much air as possible. Fold right side of paste over enclosed butter, the left side under enclosed butter. Turn paste half-way round, cover, and let stand five minutes. Pat, and roll one-fourth inch thick, having paste longer than wide, lifting often to prevent paste from sticking, and dredging board slightly with flour when necessary. Fold from ends towards center,

Quality Never Varies Uniform

making three layers. Cover, and let stand five minutes. Repeat twice, turning paste half-way round each time before rolling. After fourth rolling, fold from ends to center, and double, making four layers. Put in cold place to chill; if outside temperature is not sufficiently cold, fold paste in a towel, put in a dripping pan, and place between dripping pans of crushed ice. If paste is to be kept for several days, wrap in a napkin, put in tin pail and cover tightly, then put in cold place; if in ice box, do not allow pail to come in direct contact with ice.

—Boston Cooking School Cook Book.

APPLE PIE

About 4 tart apples
1/2 cup sugar
1 teaspoon extract lemon
Plain paste

Peel, core and slice apples thin. Line pie plate with paste. Put in apples, sugar and a little water. Wet edges, cover with paste rolled out very thin. Bake in hot steady oven (350°-400° F.) until apples are cooked.

NOTE—Any green fruit pies can be made in similar manner to above.

NOTE—To prevent juice of pies boiling out into oven, wet the edges when upper and lower crusts are joined, with thin paste, made of 1 teaspoon flour and 3 of water, instead of clear water.

APPLE PIE—ENGLISH

About 14 apples
1 cup sugar
2 level teaspoons Calumet Baking Powder
1/2 cup butter
1 cup milk
1/4 level teaspoon salt
3 cups flour

Sift flour, salt and baking powder thoroughly. Work in butter cold. Add milk, making dough as for Calumet Biscuit (see recipe, page 4). Peel, core and quarter apples. Line steppan with dough to within two inches of bottom; pour in 1 1/2 cups water, apples and sugar. Wet edges and cover with rest of dough. Bake in hot oven (350°-400° F.) until apples are cooked. By placing steppan on bottom of oven, the apples cook better. This can be flavored with lemon extract or spices, if desired.

APPLE CUSTARD PIE

Three cups milk, 4 eggs, 1 cup sugar, 2 cups thick stewed apples; strain through colander; beat eggs lightly, mix with the apples, flavor with nutmeg; bake with one crust for one-half hour at 350° F.

CALUMET FRUIT POCKETS

2 cups flour
2 level teaspoons Calumet Baking Powder
1/4 level teaspoon salt
3 level tablespoons butter
2/3 cup milk (scant)

Sift flour, then measure, add baking powder and sift three times, chop in butter and mix with milk to a soft dough, turn out on a well floured board, roll out 1/2 inch thick, cut the dough in ovals. On each put a spoonful of filling, brush edges of dough with white of egg, fold over to make a pointed oval cake, turn plain side up, press lightly to flatten. With a sharp knife make three short cuts across top. Sift over a little powdered sugar, place well apart on greased pans and bake in a quick oven (350°-400° F.) till pale brown.

Filling

1/4 cup chopped raisins
1/4 cup chopped citron
1/4 cup chopped nut meats
1/4 cup currants
2 tablespoons granulated sugar

Stir all ingredients together thoroughly.

THE SALE OF CALUMET IS 2 1/2 TIMES AS MUCH AS THAT OF ANY OTHER BRAND

You Save When You Use Calumet

CUSTARD PIE

3 tablespoons sugar
1/8 level teaspoon salt
2 eggs
1 1/2 cups milk
Few gratings nutmeg

Beat eggs slightly, add sugar, beat well and then add salt and milk. Line plate with plain paste and build up a fluted rim. Strain in mixture, and sprinkle with few gratings of nutmeg. Bake in quick oven at first to set rim, decrease the heat afterwards, as egg and milk in combination need to be cooked at low temperature (250°-350° F.).

LEMON PIE

3/4 cup sugar
3/4 cup boiling water
1 tablespoon cornstarch or flour
1 teaspoon butter
2 egg yolks
3 tablespoons lemon juice
Grated rind of 1 lemon

Mix cornstarch and sugar, add boiling water, stirring constantly. Cook two minutes, add butter, egg yolks and rind and juice of 1 lemon. Line a plate with Plain Paste. Put a rim 1/2 inch wide around rim; flute with the fingers first dipped in flour. Turn in edge, or cut pastry larger than plate and build up a mixture which has been cooled and bake until pastry is done. Cool slightly, fill, and cover with a meringue, then return to oven and bake meringue.

Meringue

Beat whites of 2 eggs until stiff, add gradually 2 tablespoons powdered sugar and continue beating; then add 1/2 tablespoon lemon juice or 1/4 teaspoon vanilla.

LEMON CREAM PIE

4 eggs
2 heaping tablespoons flour
Juice of 2 lemons
1 cup sugar
1 1/2 cups boiling water
Plain paste

Beat yolks and whites of eggs separately. To beaten yolks add sugar, flour, lemon juice, and lastly boiling water. Cook in a double boiler and when it begins to thicken, add to it one-half of beaten whites. Stir this in thoroughly and let it cook until it is as thick as desired.

Use the remainder of the egg whites for the meringue on top of pie. After your custard has cooled, fill a baked shell of Plain Pie Paste, pile meringue on top, and bake in a very slow oven (275° F.) until the meringue is brown. (See illustration, page 52.)

PUMPKIN PIE

2 eggs
1/2 cup sugar
1 cup stewed pumpkin
1/4 teaspoon allspice
1/4 teaspoon cloves
1 1/2 cups milk
1/4 teaspoon ginger

Beat eggs, add to them sugar, pumpkin and spices. Beat vigorously and then add milk and mix thoroughly; then bake in a crust of pie paste.

RHUBARB PIE

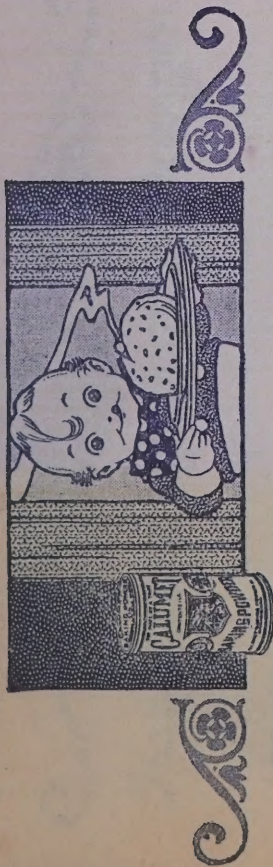
Two cups stewed rhubarb, 1 cup sugar, with 1 tablespoon flour stirred into it, little salt. Bake without top crust and frost.

RAISIN PIE

1/2 cup sugar
2 cups seeded raisins
1 1/2 cups boiling water
1/2 teaspoon salt
1 tablespoon grated orange rind
3 tablespoons orange juice
2 tablespoons lemon juice
1 tablespoon grated lemon rind
2 tablespoons cornstarch
1/2 cup walnut meats

Cook raisins in boiling water for five minutes; pour into sugar and cornstarch which have been mixed. Cook until thick, about five minutes. Remove from fire and add other ingredients. Bake between two crusts. Walnuts may be omitted if desired.

THE SALE OF CALUMET IS 2 1/2 TIMES AS MUCH AS THAT OF ANY OTHER BRAND



Puddings & Sauces

APPLE PUDDING (STEAMED)

- 2 cups flour
- 3 level teaspoons Calumet Baking Powder
- 1/2 level teaspoon salt
- 1 tablespoon butter
- 2 1/2 cup milk
- 3 or 4 apples, cut in slices

Mix flour, baking powder and salt together and sift twice. Work in butter with tips of fingers and add milk. Line bottom and sides of a well buttered mold with sugar 1/4 teaspoon salt, and 1/4 teaspoon nutmeg, mixed. Steam one hour and twenty minutes. Serve with cream sauce.

NOTE—Any other fruit desired may be used.

APPLE TAPIOCA PUDDING

- 1 quart peeled apples
- 1 cup tapioca
- 1/2 teaspoon salt
- 1/2 cup sugar
- 1 teaspoon lemon extract

Quarter apples and fill baking dish. Sprinkle half sugar over apples. Soak tapioca in quart of hot water one hour. Add salt, lemon extract, and rest of sugar. Pour over apples. Bake until apples are tender. Serve with hard sauce.

NOTE—Peaches, pears, plums, etc., can be cooked in same way.

CALUMET BREAD PUDDING

- 1 small loaf stale bread
- 1 quart milk
- 1/3 cup sugar
- 2 level teaspoons Calumet Baking Powder
- 2 eggs, well beaten
- 1/2 level teaspoon salt
- 1 teaspoon vanilla
- 1/4 cup butter, melted

Remove soft part from loaf and grate on coarse grater. (There should be two cups of crumbs.) Scald milk, pour over crumbs. Let stand until cool. Beat eggs thoroughly; add sugar, salt and baking powder, well mixed. Combine this mixture with the milk and crumbs; add butter and vanilla. Bake in a buttered pudding dish 1 hour in a slow oven. Serve with Caramel Custard Sauce. Raisins may be added to the pudding, if desired.

CARAMEL CUSTARD SAUCE

- 3/4 cup light brown sugar
- 3 level tablespoons flour
- 2 eggs, well beaten
- 1 1/2 cups milk
- 2 tablespoons butter

Mix sugar and flour thoroughly. Then add well beaten egg and milk. Place over double boiler and when hot add butter. Cook until thick and creamy. Serve over the pudding, either hot or cold, as desired. One-half this amount of pudding and sauce is sufficient for four.



Do Not Experiment—Use Calumet

CHOCOLATE BREAD PUDDING

To the recipe for Calumet Bread Pudding, add 1 1/2 squares melted chocolate to sugar before combining with egg.

CHARLOTTE RUSSE

- 1/4 box gelatine
 - 1/4 cup cold water
 - 1/8 cup cream
 - 1/3 cup powdered sugar
 - 3 cups whipping cream
 - 1 teaspoon vanilla
 - 6 lady fingers
- Soak gelatine in cold water, dissolve in the cream, scalded. Add powdered sugar and vanilla. When it begins to thicken fold in the whip from 3 cups of cream. Line molds with lady fingers, turn in the mixture and chill. (See illustration, page 52.)

COTTAGE PUDDING

- 1/4 cup butter
- 1/2 cup sugar
- 1 egg, well beaten
- 1 cup milk
- 2 cups flour
- 3 level teaspoons Calumet Baking Powder
- 1/2 level teaspoon salt

Cream the butter, add gradually the sugar and egg. Sift together thoroughly the flour, baking powder and salt and add alternately with the milk to the first mixture. Bake in a moderate oven thirty-five minutes. Serve with vanilla or hard sauce. Crushed strawberries, raspberries, blueberries, cranberries, and juicy crushed sweetened fruits or jellies and preserves can be served with this pudding.

COTTAGE PUDDING (PEACH)

Make batter as for Cottage Pudding. Stir in 2 cups sliced peaches, bake in square pan and serve with hard sauce. Apples, raisins, currants, pears or any chopped or sliced fruits can be used in a similar way with this batter.

CUSTARD

One pint good rich milk, 2 eggs (beaten lightly), sweeten to taste, flavor with nutmeg; bake at 325° F. until firm when tested with silver knife.

DATE PUDDING

- 1 cup molasses
 - 1 cup milk
 - 1/3 cup butter
 - 3 cups flour
 - 4 level teaspoons Calumet Baking Powder
 - 1/2 teaspoon salt
 - 1/2 teaspoon cloves
 - 1/2 teaspoon allspice
 - 1/2 teaspoon nutmeg
 - 3/4 pound dates, cut in pieces
- Melt butter and add to the molasses and milk. Sift together flour, baking powder, salt and spices, and add with dates. Put into a buttered mold and steam two and one-half hours. Serve with hard or creamy sauce. (See illustration page 47.)

PLUM PUDDING

- 1 cup suet, chopped fine
- 1 cup molasses
- 3 level teaspoons Calumet Baking Powder
- 1/2 cup milk
- 3 cups flour
- 1 1/2 level teaspoons salt
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon

Mix suet, molasses and milk. Sift together flour, baking powder, salt, cloves, nutmeg and cinnamon, and add. Turn into a buttered mold and steam three hours. Serve with Hard or Foamy sauce.

NOTE—One and a half cups of chopped raisins can be added to above if desired, and the whole or part of spices omitted.



Has Greater Leavening Strength.

BAKED APPLE DUMPLINGS

4 cups flour
4 level teaspoons Calumet Baking Powder
1 level teaspoon salt
2 heaping tablespoons lard or butter
1 cup milk

Sift flour once, then measure, add baking powder and salt, sift three times, rub in lard with fork, and lastly add milk, toss on a well floured board and roll out a little less than 1/2 inch thick. Cut dough in rounds large enough to enclose a small apple. Peel apples and core, place apple on dough, filling cavity of core with sugar, a dash of cinnamon and a small piece of butter; press dough over apple and bake in a moderate oven (325°-350° F.) thirty-five minutes.

DROP DUMPLINGS

2 cups flour
2 level teaspoons Calumet Baking Powder
1/2 level teaspoon salt
Milk or water

Sift baking powder, salt and flour thoroughly together, and add milk enough to make soft dough. Roll out an inch thick and cut in small circles. Roll each in flour and drop on top of simmering stew. Do not crowd them. Give them room to expand. Cover, and boil for twenty minutes without opening pot.

APRICOT-PINEAPPLE SAUCE

1/2 cup butter
1 1/2 cups powdered sugar
1/4 cup apricot pulp
1/4 pineapple (grated)
1 egg white

Cream butter, gradually add sugar, then the beaten egg white. Add fruit gradually so that no separation will occur.

FOAMY SAUCE

1/2 cup butter
1 cup powdered sugar
1 egg
2 tablespoons cream

Cream butter, add gradually sugar, egg well beaten and cream. Beat while heating over hot water.

GRAPE JUICE SAUCE

2 egg whites
1/3 cup powdered sugar
1/4 cup grape juice
1 tablespoon lemon juice

Beat egg white, add sugar, then the grape juice and lemon juice. Beat well and serve at once.

HARD SAUCE

1/3 cup butter
1 cup powdered sugar
1/2 teaspoon lemon extract or
1 teaspoon vanilla

Cream butter and sugar, and add flavoring.

ORANGE SAUCE

3 egg whites
1 cup powdered sugar
2 oranges, juice and rind
Juice of 1 lemon

Beat whites of eggs until stiff, add sugar and fruit juice, and beat well.

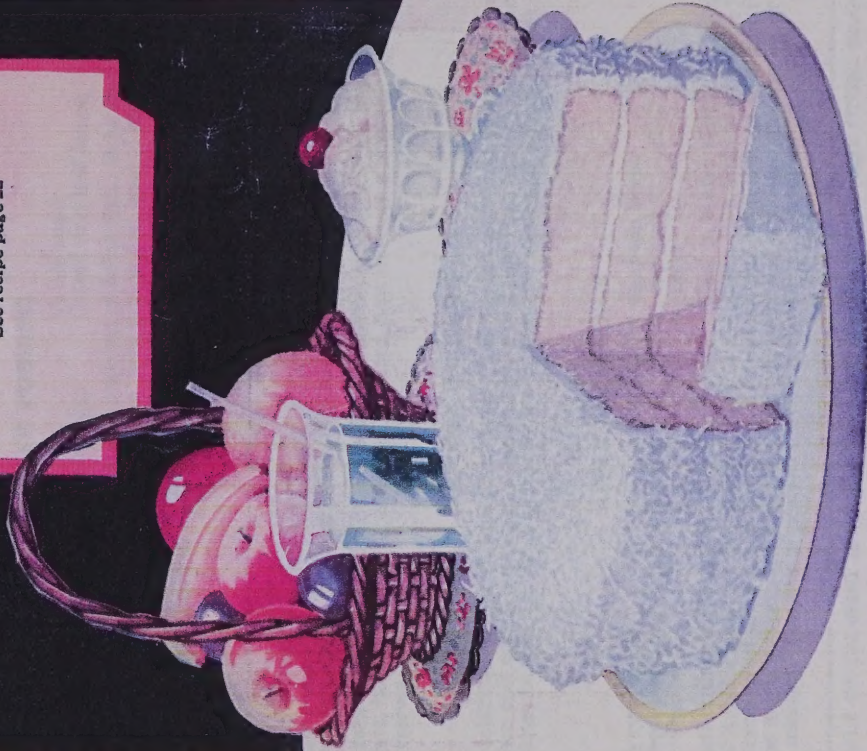
VANILLA SAUCE

1 cup water
1/2 cup sugar
2 tablespoons butter
1 teaspoon vanilla or lemon
2 tablespoons cornstarch

Mix sugar and cornstarch, add water and boil five minutes. Remove from fire and add butter and flavoring.

Calumet Cocoa Nut Cake

See recipe page 22



Charlotte Russe



See recipe page 49

Lemon Cream Pie



See recipe page 47

Make A "Best By Test" Trial Now

PORRIDGE PUDDING

3 cups cold oatmeal porridge
2 eggs
3 cups milk
1/2 cup sugar
1/2 cup chopped raisins or currants

Mix ingredients and bake about thirty minutes. Any cold porridges, or boiled rice, can be used in this way, and will give a variety of delicious dishes easily prepared. Vanilla or lemon extract or nutmeg can be used for flavoring, and raisins and currants omitted.

RHUBARB PUDDING

Butter thin slices of dry bread, lay in bottom of deep pudding pan, then a layer of rhubarb cut in small pieces; sprinkle with sugar, then another layer of buttered bread and so on until as deep as you wish, with a layer of bread on top. Cover closely and bake three-quarters of an hour in a moderate oven. Serve cold with whipped cream or hard sauce.

RICE PUDDING

4 cups milk
1/2 level teaspoon salt
1/3 cup rice
1/3 cup sugar
Grated rind half lemon

Wash rice, mix ingredients, and pour into buttered pudding dish. Bake three hours in a very slow oven (250°-325° F.), stirring three times during first hour of baking to prevent rice from setting.

Raisins or currants added to above will give variety.

SNOW BALLS

1/2 cup butter
1 cup sugar
2 level teaspoons Calumet Baking Powder
2 1/4 cups flour
1/2 cup milk
4 egg whites

Cream butter and sugar, add milk, and flour and baking powder sifted together. Then egg whites, beaten until stiff. Steam in buttered cups thirty-five minutes. Serve with fruit preserves.

TAPIOCA PUDDING

Soak 4 tablespoons tapioca in a little water; boil 1 quart milk and pour over it while hot; when cool add 1/2 cup sugar, 1 egg and yolks of 2 eggs (well beaten), add flavoring, bake; when baked beat the 2 whites with 2 tablespoons sugar and spread on top and brown.

APPLE DUMPLINGS

1 1/2 cups flour
2 level teaspoons Calumet Baking Powder
1 teaspoon butter
1/2 cup milk
6 apples

Sift together thoroughly flour and baking powder. Work in butter with tips of fingers and add milk. Place on a floured board, pat and roll out to a little less than 1/2 inch in thickness. Peel apples, cut in halves. Cut dough into rounds large enough to enclose the apple halves. Place in a buttered steamer and cook over boiling water for twenty minutes. Sections of peaches may be used instead of apples.

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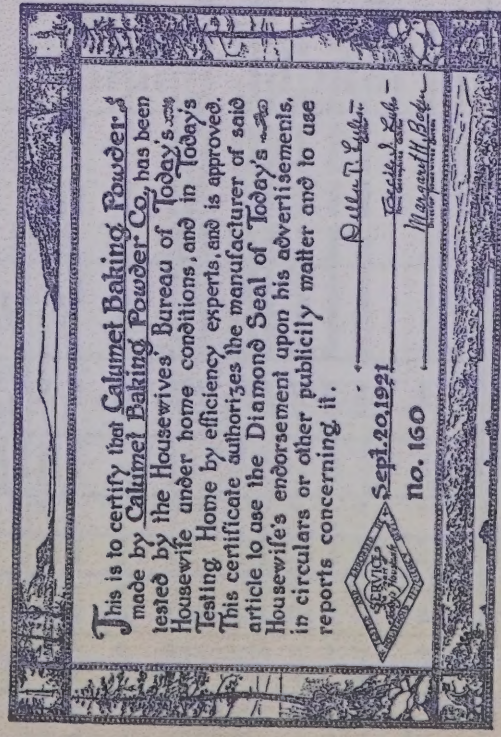


Meets Every Baking Requirement

Housewives Bureau Endorses Calumet

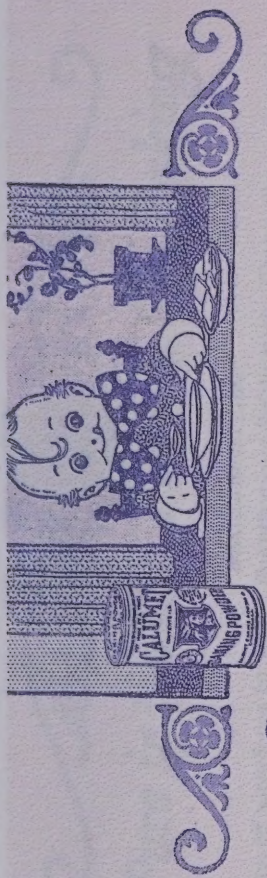
ANOTHER big endorsement of Calumet Baking Powder by an institution organized for the protection of the American Housewife.

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Soups. Meats & Eggs

BEAN SOUP

- 3 cups cold baked beans
- 3 pints water
- 2 slices onion
- 2 stalks celery
- 1 1/2 cups strained, stewed tomatoes

Simmer beans, water, onion and celery together for thirty minutes. Press through a sieve; add tomato and chili sauce, season to taste and thicken with the butter and flour cooked together. Serve with crisp crackers.

- 2 tablespoons bacon drippings or butter
- 2 tablespoons flour
- 1 tablespoon chili sauce
- Salt and pepper

CELERY SOUP

- 3 cups celery (cut in 1/2 in. pieces)
- 1 pint boiling water
- 2 1/2 cups milk

Clean and cut up celery, cook until soft in boiling water and then press through a sieve. Scald milk and onion, remove onion, and add milk to celery. Bind with the flour and butter cooked together. Season to taste. Serve hot—never lukewarm.

- 1 tablespoon minced onion
- 3 tablespoons butter
- 4 tablespoons flour
- Seasonings

POTATO SOUP

- 3 potatoes
- 1 quart milk
- 2 slices onion
- 3 tablespoons butter
- 2 tablespoons flour

Boil potatoes until tender, then rub through strainer. There should be 2 cups of potatoes. Scald milk with onion, remove onion, and pour milk slowly into the potatoes. Add one half of the butter melted, add remaining dry ingredients; stir thoroughly and add to hot soup. Boil two minutes, strain, add remaining butter, sprinkle with parsley and serve.

- 1 1/2 teaspoons salt
- 1/4 teaspoon celery salt
- 1/8 teaspoon pepper
- Few grains cayenne
- 1 teaspoon chopped parsley

VEGETABLE SOUP

- 1/2 cup sliced carrots
- 1/3 cup diced turnips
- 1/3 cup celery
- 1/2 cup potatoes
- 1/2 sliced onion

Wash, scrape and cut up vegetables. Measure and mix together (except potatoes), and cook ten minutes in butter, stirring constantly. Add potatoes and cook two minutes. Add water and boil until vegetables are soft.

- 1 quart water
- 5 tablespoons butter or drippings
- 1/2 tablespoon minced parsley
- Salt and pepper

CREAM OF TOMATO SOUP

- 1/2 can tomatoes
- 2 teaspoons sugar
- 1/4 teaspoon soda
- 1 quart milk
- 1 slice onion
- 4 tablespoons flour
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/3 cup butter

Scald milk with onion, remove onion. Thicken milk. Stir constantly, cooking twenty minutes. Cook tomatoes with sugar fifteen minutes, add soda and rub through a sieve. Combine mixtures and strain. Serve hot.



Use Level-Not Heaping Teaspoonsful.

MEATS

How to Select Fresh Meat

When buying beef, see that it is bright red in color, streaked with fat—and firm. The streaks of fat add to the food value and make a more flavorful steak or roast. Veal is pink in color, but less firm. Mutton flesh is firm and dull red in color, the fat hard and white or slightly yellow. Pork is dark pink in color and the fat is less firm than beef or mutton.

Remember When Cooking Meat

In order to keep the juices in meat—roasts and steaks should be first seared in a hot oven or in a hot frying pan, thus the cells coming to the surface are closed and the escape of juice is prevented. Meats for soups or stews where the juice of the meat is desired in the liquid should be covered with cold water and brought to boiling point.

BEEF CHART

NAME OF CUT	WATER	PRO-TEIN	FAT	ASH	CARBOHYDRATES	CALORIES PER LB. UNC. KD.	COMPARATIVE COST	COOKING HELPS	HOW USED
1. Shank,	42.9	12.8	7.3	.6	None	545	Least Expensive	Sear, cook slowly	Stews and soups
2. Round,	60.7	19.0	12.8	1.0		895	Economical	Sear, cook quickly	Steaks and roasts; rice for pot roasts and stews
3. Rump,	45.0	13.8	20.2	.7		1110	Medium	Sear, cook slowly	Steaks, pot roasts, braising and corning
4. Sirloin,	54.0	16.5	16.1	.9		985	Reasonable	Sear, cook quickly	Steaks
5. Pin Bone, . . .	52.4	19.1	17.9	.8		1110	Reasonable	Sear, cook quickly	Steaks
6. Porterhouse, .	52.4	19.1	17.9	.8		1110	Reasonable	Sear, cook quickly	Choice steaks
7, 8, 9. Prime Ribs,	43.8	13.9	21.2	.7		1155	Reasonable	Sear, cook quickly	Best roasts
10. Short Ribs, . .	57.4	15.6	13.0	.7		840	Economical	Sear, cook slowly	Roasts and stews
11. Flank,	54.0	17.0	19.0	.7		1115	Economical	Sear, cook slowly	Steaks, stews, braising
12. Plate,	45.3	13.8	24.4	.7		1285	Economical	Sear, cook slowly	Stews, soups, corn- ing
13. Brisket, . . .	41.6	12.0	22.3	.6		1165	Economical	Sear, cook slowly	Stews, pot roasts, soups
14. Chuck,	62.7	18.5	18.0	1.0		1105	Economical	Sear, cook slowly	Roasts, steaks, pot roasts, boiling, stews
15. Shoulder Clod, . .	56.8	16.4	9.8	.9		720	Economical	Sear, cook slowly	Steaks and pot roasts
16. Neck,	45.9	14.5	11.9	.7		770	Economical	Sear, cook slowly	Soups, stews and corning

CHIPPED BEEF IN BROWN GRAVY

Pour boiling water over 2 cups shredded, chipped beef; let stand five minutes; drain thoroughly. Melt 2 tablespoons butter, browning it slightly; blend it with 2 tablespoons flour; add $\frac{1}{4}$ cup cold water gradually, stirring constantly. Place over hot water, add $\frac{1}{2}$ teaspoon beef extract or 1 bouillon cube, salt and pepper to taste. If the bouillon cube is used, little additional seasoning is necessary. Then stir in the prepared beef. Serve with hot baked potatoes. Left-over meat gravy may be utilized in preparing this dish.

CHOP SUEY

Trim and cut in small pieces 3 pounds beef steak. Brown in frying pan using fat from meat, or if there is none, use butter. When well browned add 1 pint finely cut celery and 4 onions cut in small pieces. Season, add enough water to cover and simmer for about forty minutes. When it is ready to serve, the water should be almost cooked away. Serve hot with rice.



Pure in the Can-Pure in the Baking.

BROILED STEAK

Trim off superfluous fat from a Porterhouse or Sirloin steak. Grease wire broiler with some of the fat, place meat in the broiler having fat edge next to handle, and broil over a clear fire, turning every ten seconds for the first minute, so that the surface may be well seared. This prevents escape of the juices. After the first minute turn occasionally until well cooked on both sides. Steak cut one and one-half inches thick will take ten minutes if liked rare; twelve to fifteen minutes, if desired well done. Remove to hot platter, spread with butter, and sprinkle with salt and pepper.

VEAL BIRDS

Choose thin pieces of veal steaks cut two by four inches. Spread with bread stuffing and roll. Fasten with toothpicks and follow directions for mock-duck as follows: Dredge with flour and season. Sear in fat until a golden brown. Place in a baking dish and add water or milk to half cover. Cover pan and bake in a moderate oven (300° F.) for an hour.

BREAD STUFFING

- 4 cups soft bread crumbs
- Salt
- Pepper
- $\frac{1}{2}$ level teaspoon Calumet Baking Powder
- 1 chopped onion
- Sage or other herb
- $\frac{1}{4}$ cup melted fat
- Water

LEG OF LAMB

Wash and remove all stringy portions from a leg of lamb; put a bit of lard in your roaster and place on top of range, sear the meat on both sides; then place roaster in the oven with bottom barely covered with water, and roast slowly for about three hours, basting frequently. A few slices of onion or a bit of garlic over top gives good flavor.

CALUMET MEAT PIE

Make biscuit dough. (See recipe, page 4.) Have meat or chicken boiled tender. Line a shallow baking dish with dough to within an inch of the bottom, lay meat or chicken in, put in some gravy, butter, salt and pepper. Cover with crust of dough, bake about thirty minutes. Any kind of meat or game can be cooked in this way. (See illustration, page 71.)

VEAL LOAF

Three pounds uncooked veal, $\frac{3}{4}$ pound salt pork, chopped fine; 1 cup fine cracker crumbs, 2 eggs, well beaten; $\frac{1}{2}$ cups water; 2 teaspoons salt; 1 teaspoon pepper. Make into a loaf and bake in greased loaf pan $1\frac{1}{4}$ hours in a hot oven (375° F.).

STUFFED FLANK STEAK

- $\frac{3}{4}$ cup cooked rice
- $\frac{1}{2}$ cup stock or water
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 1 teaspoon chopped parsley
- 1 teaspoon chopped onion
- 1 carrot
- 1 turnip

Remove surplus fat and skin and lay flat on a board. Make a dressing of meat stock, rice, salt, pepper, chopped onion, parsley and spread on meat. Roll with the grain so that when it is cut it will be across grain, tie securely. Place diced vegetables in pan and lay meat on them, pouring in enough stock to fill pan to depth of one inch. Cover and bake three hours, or until tender. When cooked remove meat and thicken broth, using one tablespoon cornstarch. In the absence of meat stock a tasty stock may be made by dissolving $\frac{1}{4}$ teaspoon Extract of Beef in one cup of boiling water.

Millions Use Calumet-Do You?

ROAST BEEF

Sear meat by placing in a hot oven for thirty minutes. Reduce heat to medium and continue cooking, allowing twenty minutes for each pound; that is, a five-pound roast of beef would require after the thirty minutes' searing an additional hour and forty minutes. Baste occasionally and add seasonings just before removing from oven.

BOILED HAM

Soak several hours, or overnight in cold water. Cover with fresh, cold water, bring to boiling point, and cook slowly until tender, four to five hours. Remove from the stove and set aside that the ham may partially cool; remove from the water, take off the outside skin, sprinkle with brown sugar and fine cracker crumbs, and stick with cloves one-half inch apart. Bake one hour in slow oven (300 degrees F.).

POT ROAST

Dredge with flour, salt and pepper. Sear in hot fat. Add enough boiling water to cover, boil five minutes, and simmer until the meat is tender, keeping closely covered. Vegetables may be added during the last hour of cooking. Bay-leaf, thyme, or other herbs may be added if desired. Before serving thicken according to method for gravy.

SWISS STEAK IN CASSEROLE

1 1/2 pounds Round Steak
Flour
1 onion
1 cup boiling water
1 small carrot
Fat
Salt
Paprika

Pound into the steak as much flour as it will hold. Sear in hot fat. Add the onion and carrot. Place in the casserole with the salt, paprika and the boiling water, and simmer until tender.

EGGS

As eggs contain nearly all of the elements in the right proportion necessary to life—they have taken a prominent place among food stuffs. Containing a goodly amount of protein they are frequently served as the main dish of the meal or in combination with foods rich in starch, to take the place of other proteins in the diet.

TO DETERMINE FRESHNESS OF EGGS

1. Hold in front of a candle flame in dark room and center should look clear.
2. They should sink if placed in a basin of cold water.

TO KEEP EGGS

Place in a ten per cent solution of water glass with the small end down, and store in a cool place.

OMELET

Four eggs, whites and yolks beaten separately, 2 tablespoons milk, 1 teaspoon corn-starch or flour dissolved in milk, season with salt and pepper; turn into buttered frying pan. When browned on the underside, place a plate over the pan; turn the omelet out and fold at 350° F.

BAKED EGGS

Carefully break eggs in buttered granite pie pan, add salt, pepper and bits of butter; bake until white is set.

Never Touched By Human Hands

EGGS A LA SUISSE

Take a shallow baking dish and put 2 large tablespoons of butter in a little bit of milk, then layer of grated cheese, break a number of eggs carefully and put them in the dish, being careful to keep them separate, season with salt and pepper, sprinkle cheese on top, put in oven and as soon as cheese is brown, serve.

EGGS IN TOMATOES

Select tomatoes that are ripe but firm. Plunge them in boiling water for a moment and remove skins. Cut out hard stem ends making in each a hollow large enough to hold a broken egg. Into each of the hollows drop a fresh egg without breaking the yolk, season with butter, pepper and salt, and bake in a moderate oven until tomatoes are tender and eggs are set. Serve on rounds of buttered toast with a cream sauce.

POACHED EGGS

Carefully break 1 egg at a time into a frying pan partly filled with salted water nearly boiling hot; baste with the water until white is firm; serve boiling hot. Milk may be used instead of water.

SCALLOPED EGGS

Slice 6 hard boiled eggs thin, place a layer of cracker crumbs in a basin, then a layer of eggs, put salt, pepper and butter on each layer; put these in alternately and moisten with milk; place in oven and when it is well browned serve warm.

SCRAMBLED EGGS

Beat eggs with 1 tablespoon milk for each egg; season with salt and pepper; melt 1 tablespoon butter in frying pan, turn eggs in and stir constantly until a light yellow mass.

INVALID COOKERY

It is a matter of great importance that food for the sick be carefully prepared. The patient's recovery often depends on the kind, quality and quantity of food given him during illness. And, when the patient's appetite is poor it is oftentimes necessary to create one. You can succeed in doing this occasionally by preparing the patient's favorite dishes and serving them in an especially attractive manner. It is, therefore, necessary for the housewife to know something about what kinds of foods are good for invalids and how to prepare and serve them.

Food or diet for the sick may be classified in the following way:

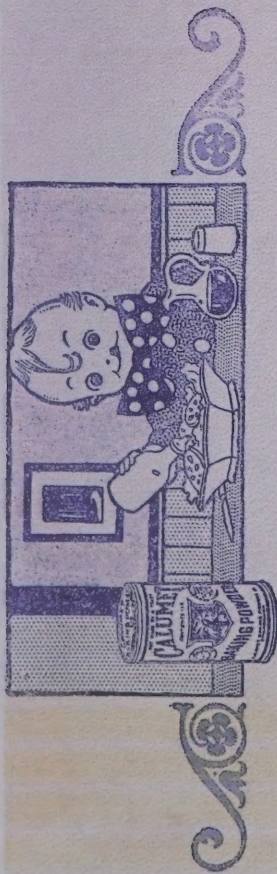
First—Liquid diet, which includes broths, beef tea, beef extract, milk, eggnog, cream soups, gruels, etc.

Second—Soft diet, including soft cooked eggs, junket, milk toast, cooked custards, jellies, etc.

Third—Soft-solid diet, includes soft cooked eggs, creamed toast, asparagus, baked custards, oysters, tender chicken, and gelatin dishes.

Fourth—Special diet, one that is ordered by the physician for a particular case.

The patient should have his or her request for certain foods gratified whenever the food is suitable for that patient and the request is reasonable. Foods for the sick should be carefully cooked and only slightly seasoned. They should be served punctually and at such intervals as the physician advises. The tray for the invalid should be carefully arranged,—always dainty and attractive. The dishes and the linen used should be the best in the house. A single flower or even a cluster of leaves often makes the tray attractive. If the contents of the tray can be sent into the sick room as a surprise it will often tempt the appetite of the patient who otherwise might not eat if he knew what was coming. The tray should be removed from the room as soon as patient has finished.



Salads

FRUIT SALAD

Serves 6
6 canned pear halves
1 cup Malaga grapes halved and stoned
Whipped cream, or boiled dressing
Lettuce
Arrange the pears on nests of lettuce leaves with the grapes at the side. Serve dressing.

EGG SALAD

Serves 6-7
6 hard boiled eggs
1/4 cup mayonnaise
4 pimientos
2 hearts lettuce
1 teaspoon paprika
Cut eggs in halves lengthwise, remove yolks, cut whites in thirds lengthwise. Mash yolks and add mayonnaise. Chop pimientos. Arrange lettuce in nests on individual plates, put one tablespoonful pimiento in each nest. Arrange whites of eggs on top of pimiento in shape of a star. Put a teaspoonful of yolk in center of star, sprinkle with paprika and dot each nest with mayonnaise.

WALDORF SALAD

Serves 5-6
Use equal parts of tart apples, diced, cut celery and nut meats. Mix with a boiled dressing or mayonnaise just before serving. Garnish.

CHICKEN SALAD

Serves 6-7
3 cups cold chicken diced
1 1/2 cups celery cut in small pieces
1/4 cup chopped green peppers or pimientos
2 hard boiled eggs
1 1/2 cups boiled dressing or mayonnaise
1 head lettuce shredded or not
Mix chicken, celery, peppers and pimientos and chill. Before serving mix with dressing. Arrange on lettuce. Garnish with white and yolks of egg to look like daisies.

POTATO SALAD

4 cups cold boiled potatoes diced
1 small onion, minced
3 hard boiled eggs
1/2 cup diced celery or cucumber
1 cup boiled dressing
3 slices broiled bacon
Mix all of the ingredients together and let stand until well chilled before serving—unless a warm potato salad is desired—then mix when potatoes are warm and add bacon with drippings when just cooked.

SALMON SALAD

Serves 5-6
1 can pink salmon
1 cup drained canned peas
1 cup diced celery
4 hard boiled eggs sliced
1 1/2 cups boiled salad dressing
Flake salmon and remove bones; add peas, celery and eggs, sprinkle with a bit of celery salt and salt. Mix with salad dressing just before serving. Arrange in a mound on a platter with lettuce,—or serve on individual plates.

Calumet Gold Cake



See recipe page 27

Calumet Devil's Food Cake



Calumet Jelly Roll



See recipe page 27

Calumet Cream Cake



See recipe page 21

Last Spoonful Good As The First

SALAD DRESSINGS

BOILED SALAD DRESSING

- 4 tablespoons melted butter
- 1 tablespoon flour
- 1 tablespoon sugar
- 1 cup milk
- 1/2 cup mild vinegar
- 1 level teaspoon salt
- 1 level teaspoon mustard
- 2 eggs

Dash cayenne pepper

Stir butter and flour together; add milk and let cook in the top of a double-boiler till quite thick. Beat egg yolks slightly, add the salt, cayenne pepper, sugar, mustard, and vinegar; then stir into the thickened mixture and cook till thick like cream. Remove from heat and pour onto the egg-whites, beaten stiff, stirring constantly.

MAYONNAISE DRESSING

- 1 teaspoon mustard
- 1 teaspoon salt
- 1 teaspoon powdered sugar
- Few grains cayenne
- Yolks 2 eggs
- 2 tablespoons lemon juice
- 2 tablespoons vinegar
- 1/2 cups olive oil (chilled)

Mix dry ingredients, add egg yolks, and when well mixed add one-half teaspoon of vinegar. Add oil gradually, at first drop by drop, and stir constantly. As mixture thickens, thin with vinegar or lemon juice. Add oil, and vinegar or lemon juice alternately, until all is used, stirring or beating constantly. If oil is added too rapidly, dressing will have a curdled appearance. A smooth consistency may be restored by adding another egg yolk.

FRUIT SALAD DRESSING

- 2 eggs
- 4 tablespoons sugar
- 1/2 teaspoon salt
- 4 tablespoons vinegar
- 1 teaspoon mustard
- 1 cup whipped cream

Combine the eggs, sugar and salt and beat until light. Then add the vinegar and mustard, beat again and cook over hot water until thick. Mix 1 1/2 teaspoonfuls of this foundation dressing with 1 cupful of whipped cream. If desired less sweet, the amount of sugar may be decreased. The foundation dressing will keep for several weeks in a cool place.

ROQUEFORT DRESSING

- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 3 tablespoons salad oil
- 1/4 cup Roquefort cheese
- 1 tablespoon vinegar

Mix together the seasonings and vinegar and beat in the salad oil. Blend in the cheese slowly, and pour at once over hearts of lettuce.

THOUSAND ISLAND DRESSING

- 1/2 cup mayonnaise made with tarragon vinegar
- 2 tablespoons finely chopped pimientos
- 1/2 cup heavy cream
- 2 teaspoons minced chives
- 2 tablespoons tomato catsup
- 2 tablespoons chili sauce
- 2 hard-cooked eggs

To the mayonnaise add the chopped pimientos, minced chives, catsup and the chili sauce. Fold in the cream whipped until stiff and just before serving, add the hard-cooked eggs, coarsely chopped. Chill on ice before using.

EVERY INGREDIENT USED OFFICIALLY APPROVED BY U. S. FOOD AUTHORITIES



Ice Cream & Ices

CARAMEL ICE CREAM

Melt $\frac{1}{2}$ cup of granulated sugar in frying pan, and when brown add $\frac{1}{2}$ cup of boiling water, and let simmer ten minutes. Strain, add quart cream, add another $\frac{1}{2}$ cup sugar, flavor with vanilla and freeze.

CHOCOLATE ICE CREAM

Dissolve 2 squares of chocolate in 2 tablespoons boiling water, add this with 3 cups sugar to 1 pint hot milk. Boil until it foams, stirring, for it burns quickly. Add 4 pints sweet milk, 1 pint heavy cream. When just lukewarm remove from fire and stir in quickly 1 tablespoon of gelatine dissolved in warm water. Let stand in a cool room until set firm, let cool, then freeze.

NEW YORK ICE CREAM

Two cups milk, 3 cups cream, 1 cup sugar, 1 pinch salt, yolks of 4 eggs, 1 tablespoon gelatine, 1 tablespoon vanilla or lemon extract. Make a custard of milk, sugar, eggs and salt. Bring it to a boil. Remove from fire and add gelatine, melted in a little warm water, cool, strain and flavor. Whip the cream, add it to custard and freeze after it has become cold.

VANILLA ICE CREAM

Two cups cream, 2 cups milk, $\frac{1}{2}$ cups sugar, 1 tablespoon vanilla, 4 eggs. Prepare and cook the ingredients in the same general way as given in the recipe for New York Ice Cream.

FRUIT SHERBET

Juice of 3 lemons and 1 orange, $\frac{1}{2}$ cup of shredded pineapple, $\frac{2}{4}$ cups of sugar and 1 quart water. Boil water and several slices of lemon and orange peel ten minutes; cool, add juice of lemons and orange and the shredded pineapple; freeze. When almost frozen, add beaten white of 1 egg.

LEMON SHERBET

One pint lemon juice, $\frac{1}{2}$ glass orange juice, 3 quarts water, 2 ounces gelatine. Soak gelatine over night in $\frac{1}{2}$ pint water; in the morning add the rest of the water and let come to a boiling point. Strain fruit juice and add with 2 cups sugar, or sugar to taste, and freeze.

LEMON MILK SHERBET

One quart milk, 2 cups sugar, juice of 3 lemons. Dissolve sugar with milk; add juice of lemons slowly, and freeze.

ORANGE ICE

Seven oranges, 2 lemons, whites of 4 eggs. Boil $\frac{1}{2}$ pints of sugar in $\frac{1}{2}$ quarts of water about fifteen or twenty minutes. Cool. Add strained juice and let cool; when almost frozen add beaten egg whites, freeze again. This will make about 5 quarts of ice. Serve in sherbet glasses or orange cups.

THE SALE OF CALUMET IS $2\frac{1}{2}$ TIMES AS MUCH AS THAT OF ANY OTHER BRAND



Don't Guess - Use the Best - Be Sure

MAPLE MOUSSE

1 cup hot maple syrup
(or any sweet thick fruit syrup)
2 well beaten egg yolks
Pour syrup slowly over the eggs. Cook till it thickens like custard. Cool and combine with the cream, after whipping cream. Fill molds and pack in mixed salt and ice for three to four hours.

CRANBERRY FRAPPE

1 quart cranberries
1 cup water
1 cup sugar
 $\frac{1}{3}$ cup lemon juice
Pick over the cranberries and add the water, cook slowly until the berries are soft. Mash and add the sugar and lemon juice. Mix well, cool and freeze.

FROZEN PUDDING

$2\frac{1}{2}$ cups milk
1 cup sugar
 $\frac{1}{8}$ level teaspoon salt
2 eggs
Cut fruit in small pieces, and soak two or three hours in brandy to cover, which prevents fruit from freezing; make a custard of milk, sugar, salt and eggs; strain, cool, add cream and rum, then freeze. Fill a brick mould with alternate layers of the cream and fruit; pack in salt and ice and let stand two hours.

MACAROON ICE CREAM

1 quart cream
1 cup macaroons
 $\frac{3}{4}$ cup sugar
1 tablespoon vanilla
Dry, pound, and measure macaroons; add to cream, sugar and vanilla, then freeze.

COFFEE ICE CREAM

1 quart cream
 $\frac{1}{2}$ cups milk
 $\frac{1}{2}$ cup Mocha coffee
 $\frac{1}{4}$ cups sugar
 $\frac{1}{4}$ teaspoon salt
Yolks 4 eggs
Scald milk with coffee, add one cup sugar; mix egg yolks, slightly beaten, with one-fourth cup sugar, and salt; combine mixtures, cook over hot water until thickened, add one cup cream, and let stand on back of range twenty-five minutes; cool, add remaining cream, and strain through double cheese-cloth; freeze. Coffee Ice Cream may be served with Maraschino cherries or in halves of cantaloupes.

RASPBERRY ICE

4 cups water
 $\frac{1}{3}$ cups sugar
2 cups raspberry juice
2 tablespoons lemon juice
Make a syrup as for other ices, cool, add raspberries mashed, and squeezed through double cheese-cloth, and lemon juice; strain and freeze.

GRAPE FRAPPE

4 cups water
2 cups sugar
 $\frac{1}{4}$ cup lemon juice
2 cups grape juice
 $\frac{2}{3}$ cup orange juice
Make a syrup by boiling water and sugar fifteen minutes; add grape, orange and lemon juices; cool, strain and add ice-water, and freeze to a mush, using equal parts ice and salt.

Proportions of Ice and Salt for Freezing Mixture

Three parts of cracked ice and one of rock salt are used for freezing ice creams. Equal parts of ice and salt are used for sherbets and water ices.

THE SALE OF CALUMET IS $2\frac{1}{2}$ TIMES AS MUCH AS THAT OF ANY OTHER BRAND



Candies

CHOCOLATE FUDGE

Two cups white granulated sugar, 1 tablespoon butter, 1 cup cream, $\frac{1}{4}$ cake unsweetened chocolate. Put in the sugar and cream, and when this becomes hot put in the chocolate, broken up into fine pieces. Stir vigorously and constantly. Put in butter when it begins to boil. Stir until it creams when beaten on a saucer or forms soft ball in cold water. Then remove and beat until quite cool and pour into buttered tins. Chopped walnuts, almonds or pecans can be added before stirring.

DIVINITY

Two and one-half cups of sugar, $\frac{1}{2}$ cup corn syrup, $\frac{1}{2}$ cup water. Cook until it will spin a thread and then pour one-half of it into the whites of 2 eggs beaten stiff. Cook the other half until it will harden in water, then pour it into the other half. Beat until creamy, then pour into a buttered dish or drop from spoon.

NUT CARAMEL FUDGE

Three cups light brown sugar, 1 tablespoon butter, 1 cup milk, 1 or $1\frac{1}{2}$ cups nuts; flavor with vanilla. Cook sugar, butter and milk until it will thread. Take from fire, add flavoring, nuts, and beat as you would fudge. Pour into buttered pan, cool and cut.

CHOCOLATE CREAMS

Beat the whites of 2 eggs to a stiff froth. Gradually beat into this 2 cups of confectioner's sugar. If the eggs be large, it may take a little more sugar. Flavor with $\frac{1}{2}$ teaspoon vanilla, and work well. Now roll into little balls, and drop on a slightly buttered platter. Let the balls stand for an hour or more. Shave 5 ounces of unsweetened chocolate and put into a small bowl, which place on the fire in a saucepan containing boiling water. When the chocolate is melted, take the saucepan to the table, and drop the creams into the chocolate one at a time, taking them out with a fork and dropping them gently on the buttered dish. It will take half an hour or more to harden the chocolate.

CHOCOLATE CARAMELS

Two cups of molasses, 1 cup brown sugar, 1 cup cream or milk, 2 squares of chocolate, piece of butter size of an egg. Beat together the sugar, cream or milk, chocolate and butter; boil with or without stirring until it hardens in water; then add molasses, boiling again until it hardens in water; turn into large, flat tins, well buttered. When nearly cold cut into small squares.

COCOANUT CARAMELS

One and one-half pounds white sugar, $\frac{1}{2}$ cup sweet milk, boil together ten minutes; add about 1 pint grated cocoanut, boil ten minutes more; pour out on buttered dish; when cool cut into bars.

PEANUT BRITTLE

Mix 3 cups of granulated sugar with 1 scant cup boiling water, and $\frac{1}{4}$ teaspoon soda. Let it melt over slow fire. Cook gently without stirring until a little drop in cold water hardens quickly. Add 1 cup roasted, shelled and skinned peanuts, with as little use of a spoon as possible. Turn the mixture into buttered pans and cut while hot. The brittleness of the candy depends much upon the artful use of the spoon.



Hints & Helps

COOKING SUGGESTIONS

Salt—To keep salt so it can be easily shaken from the cruet, mix 1 teaspoon of cornstarch with each cup of salt. This will prove effectual.

"Calumet" is used to advantage in drop and stiff batters, also sauces especially for deep fat frying.

Ovens—In all houses the oven should be well scrubbed out after cooking, with hot soda water and soap. Any hard substance which is caked on to baking sheets should be scraped off with an old knife. It is really very simple to have the oven scrubbed out while it is still hot, after baking a joint, etc., and many disagreeable smells are avoided by this practice. For the purpose a long brush such as is used to clean carriage wheels, is useful. With it the back wall of an oven can easily be reached and the danger of burnt hands avoided.

Flour—Flour belongs in a bin or barrel raised a few inches from the floor. While wheat flour may be obtained in quantity, cornmeal or Graham flour should only be purchased in small quantities and kept in tin or glass.

Meat—Tough meat may be made tender by pounding, slow cooking or laying it a few minutes in vinegar water.

Milk—Before heating milk rinse out the saucepan with a little hot water (never boil milk); it will prevent the milk sticking to the bottom of the pan.

KITCHEN HELPS

Teapots that are made of metal, if unused for some time, will often give a musty flavor to the tea when next used. This may be prevented by placing a lump of sugar in the teapot before putting it away.

Boiled Cabbage is much sweeter when the water is changed in boiling.

The water in which cabbage has been cooked should not be poured down the sink or if this must be done the sink should be rinsed with water containing powdered charcoal or a little chloride of lime.

All Kitchen Supplies should be kept in glass jars, the different sizes each to themselves. Have covered crockery dishes for use in the ice box and see that they are scalded when washed.

Use these jars whenever practical in the ice box, especially to keep fish, oysters, lettuce or parsley, and, in fact, any food with a strong odor or any food which may become impregnated with the odor of other foods.

To Remove Odors from Ice Box, Cupboard or Pantry, etc.—Fill a dish with boiling water, place in icebox, and drop in a piece of charcoal. A lump of charcoal left in a closed bottle or jar will keep it from becoming musty.

Boiling Liquids, Jellies or Fruits may be turned into glass without breaking the vessel if you press the bowl of a spoon on the bottom while filling.

Cereals—Cereals should be emptied in their proper receptacles of tin or glass and closely covered to prevent insects getting in. Coffee should go immediately into an air-tight canister in order to keep its aroma. Olive oil should be put into a cool, dark place, and salt, baking powder, soap and cheese in dry places.

HOUSEHOLD PESTS

To Get Rid of Ants—Place lumps of gum camphor in their runways and near sweets infested by them.

Or scrub shelves and drawers with strong carbolic soap.
Or inject gasoline.



Quality Never Varies-Uniform

Or place preserves, cake and other sweets attractive to ants in refrigerators, or small closets, boxes, or tables raised on legs set in pans of water. Add a tablespoon of kerosene oil to the water to form a scum of oil over the top.

Flies and Mosquitoes—may be gotten rid of by destroying their breeding places. Mosquitoes breed in stagnant water, in quiet pools, rain barrels, ditches, old tin cans, watering troughs, old tree trunks, in fact, any place where water is not washed away quickly. Fly traps and sticky fly paper are the best and most effective way of getting rid of flies. Wrap garbage in paper. Keep garbage pails clean and covered.

Bed Bugs—often are brought into the home in laundry, on clothes, traveling bags, etc. They do not live only in beds but in cracks in walls or doors under torn pieces of wall paper and in furniture upholstery. They multiply quickly. Kerosene or gasoline forces them to the cracks or crevices, and if used with a feather or hand syringe every day, will kill the bugs but not destroy the eggs, so repeat the process in order to get them as they hatch. Various powders found on the market are also excellent to use to get rid of these pests. Boiling water will kill the bugs and eggs, but of course will ruin the finish on the bed.

Cockroaches—live in filthy places such as drain pipes and around decaying animal matter. Keep kitchen, pantry, laundry and garbage can immaculately clean. Especially at night, no crumbs, grease, soiled dish cloth or towels should be left around to draw them. Borax is sometimes effective but good cockroach powders and liquid sprays prove more effective at times.

CLEANING SUGGESTIONS

To Remove Stains and Discolorations—Methods recommended for cleaning discolored silver are: boiling in suds or in water containing soda, sal soda, alum, cream of tartar, borax or lye, or rubbing with dry salt, whiting, grated potatoes, or solutions of sulphuric acid, chloride of lime, alum, or cream of tartar.

A Clean, Easy Way to Wash the Table Silver—is to put it in a wire draining basket, having a handle. Then immerse it in a pan of scalding hot suds and scrub the silver with a hand mop. When washed, lift the basket from the pan and place it in the sink. Pour a kettie of boiling water over it and let drain. Very little labor is required to dry it with a soft cloth.

A little milk, added to the water in which the silver is washed, will help to keep it bright. *To Clean Drain Pipes and Disinfect Them*—dissolve copperas and lye in your drain pipes. You will find that a half-worm whisk broom makes a good scrubbing brush for enameled ware. When your whisk brooms become worn, take them and trim them to a sub. Then scald with soapy water, then with clear water and finally rinse with cold water. When washing enameled ware, if the food sticks, you will find that a few strokes with one of these brooms will remove it without injury to the cooking utensils.

To Freshen Carpets—Before sweeping, scatter dry salt over the carpet. It brightens the colors and checks the ravages of moths. *To Clean Ivory*—Ivory ornaments, brooches, card cases, bracelets, carvings, piano keys and the like may be cleaned by painting them over with spirits of turpentine and when possible exposing them for 2 or 3 days to sunshine. Or articles that can be taken out of doors may be bleached by simply moistening them with water and exposing them to direct sunshine.

To Clean Marble—Mix 2 ounces of common soda, 1 ounce of pumice stone, and 1 ounce of fine common salt, and dilute with water to the consistency of cream. Pour the mixture over the marble and let stand until all stains are removed. Afterwards wash the marble with salt and water, rinse, and wipe dry.

To Clean Mica in Stoves—wash with vinegar and water. *To Dry-clean Shirtings*—Put 4 ounces of cornmeal into a 24-pound flour sack or a pillow slip. Put the waist into this, and rub or knead gently so that the meal will come in contact with all parts of the fabric. Leave it there for a day or two, then shake and dust thoroughly, and press with a hot iron.

To Clean Windows—Do not use soap suds on windows. The easiest way to clean windows is with a chamomais or clean cloth and clear water. Wring out the chamomais or



You Save When You Use Calumet

cloth so it is wet but not dripping, and wash the windows clean. Afterwards wring dry and go over them again. Finally polish with a dry cloth or chamomais. Tumblers that have been used for milk should not be put into hot water until they have first been rinsed in cold water. The heat dries the milk on and gives a cloudy appearance to the glass, which cannot be removed.

Do not wash oilcloth or linoleum in hot soap suds. Wash them with tepid water and wipe with a cloth dampened in equal parts of cold milk and water.

HOUSEHOLD HINTS

Removal of Stains

Mud Stains (Colored Goods)—Let the mud dry thoroughly, and then remove as much as possible by brushing. When fully dry cover with a mixture of salt and flour and keep in a dry place.

If the stains are extensive place the garment in a large paper flour sack with a quantity of salt and flour well mixed, shake vigorously, tie up the sack, and allow it to hang behind the stove for a few days. Afterwards shake out the dust and press.

Mud Stains (White Goods)—Dip the mud stains in kerosene before putting them in the boiler. Add kerosene to the boiling water.

Iron Rust (out of any white goods), dissolve 5 cents' worth of oxalic acid in about 3 tea-cups of warm rain water, let stand twenty-four hours. If there are still acid crystals in bottom of bottle, pour off clear acid water and use that. Pour liquid through the stain and be sure and put in sun; if stains do not disappear repeat until they do. Be sure and thoroughly rinse the acid out immediately after the stain disappears. May be used on the finest fabric, but be sure and put in the open air or in sunlight if possible. Ink spots may be removed in the same way.

Berry Stains in table linen are removed by pouring boiling water through the stain before washing with soapy water.

Tea Stains may be removed while yet fresh by laying the stained parts over a bowl and slowly pouring boiling water on the stain.

Coffee Stains are removed in the same manner as tea stains.

Ink Stains are removed from white goods by covering the spot with sour milk and allow to stand until the spot begins to disappear. Then rinse in clear water. Material may also be dipped in a solution of oxalic acid, rinsing thoroughly afterward.

Ink Stains from the Fingers may be removed by rubbing the spots with a sulphur match and washing with soap.

Claret Stain on table linen can be removed by placing salt on the fresh stain before washing.

Soot Stains on carpet or rug, if quickly covered thickly with dry salt, may be swept up without leaving a stain or smear.

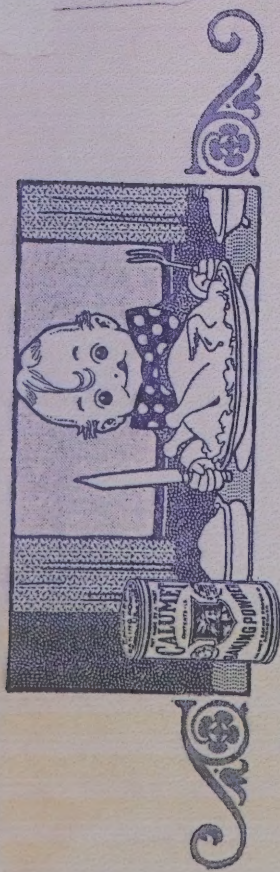
Black Stains on Dishes can be removed by rubbing salt on them.

Grease is easily washed out of cotton goods with soap and water. To remove from silk or woollen material apply French chalk to spot. Rub in well and allow to stand several hours. Then place a clean blotter under the material and a clean cloth over the spot, and press with moderately hot iron. Ether, alcohol or gasoline may also be used for removal of grease stains. There are a number of good cleaners of this sort on the market. Bijou is recommended as a good one.

To Remove White Marks on Furniture—To remove white marks on furniture, caused by heat or water, hold a hot iron near them, but not near enough to burn or scorch. Or, if the stain is obstinate, cover with baking soda and hold a hot iron close to the spot, taking care not to scorch or burn the wood. Repeat if necessary.

After using any of the above, wipe the spot dry, apply furniture oil, and polish with damp chamomais or silk or linen cloth. Do not allow alcohol, turpentine, camphor or similar detergents to remain on a polished surface.

To Remove Grease—To prevent hot grease from sinking into the floor, sop cold water on it with a cloth to harden it. Scrape off what is on the surface with a dull knife. Remove the stain with a wet cloth sprinkled with baking soda.



Ideal Combinations

Meat

1. Chicken, Fowl.....
2. Domestic Duck.....

Vegetables

1. Glazed Sweet Potatoes
2. White Potatoes
- Croquettes
- Mushrooms
- Fresh Lima Beans
- Fresh Shell Beans
- Squash
- Onions
- Any Green or Fresh Vegetable

2. Turkey

- White Potatoes
- Sweet Potatoes
- Onions
- Turnips
- Squash
- Cauliflower
- Brussels Sprouts

3. Goose.....

- White Potatoes
- Turnips
- Onions
- Squash
- Cauliflower
- Brussels Sprouts

4. Beef Roast.....

- White Potatoes
- Sweet Potatoes
- Macaroni
- Cauliflower
- Brussels Sprouts
- Onions
- Spinach
- String Beans
- Lima Beans
- Egg Plant
- Tomatoes
- Squash
- Stuffed Peppers, and other Summer Vegetables

5. Beef Steak.....

Same as Roast Beef

6. Beef, Boiled.....

- White Potatoes
- Carrots
- Turnips
- Parsnips
- Onions
- Vegetables à la Jardinière

7. Beef, Corred.....

- Potatoes (Plain)
- Cabbage
- Carrots
- Beets
- Turnips
- Parsnips
- Spinach or any Greens

Accompaniments

- Cranberry Sauce or Jelly
- Celery Sauce
- Chestnut Dressing
- Mushroom Dressing
- Oyster Dressing
- Sage Dressing
- Pineapple, Apple, or Tomato (Acid) Salad

- Cranberry Jelly
- Cranberry Sauce
- Oyster Dressing
- Chestnut Dressing
- Sausage Dressing
- Sage Dressing
- Acid Salads as for Chicken

- Apple Sauce
- Celery Sauce
- Giblet Gravy
- Fresh Vegetable or Fruit Salad

- Yorkshire Pudding
- Horseshoe Sauce
- Mushroom Sauce
- Fresh Vegetable Salads

- Mushroom Sauce
- Bearnaise Sauce
- Maitre d'Hotel Butter
- Addition of Red and Green Peppers

- Dumplings

Calumet Meat Pie

See recipe page 57



Calumet
Chocolate

See recipe page 18



